

THE NATIONAL

OCTOBER 6, 1956

Provisioner

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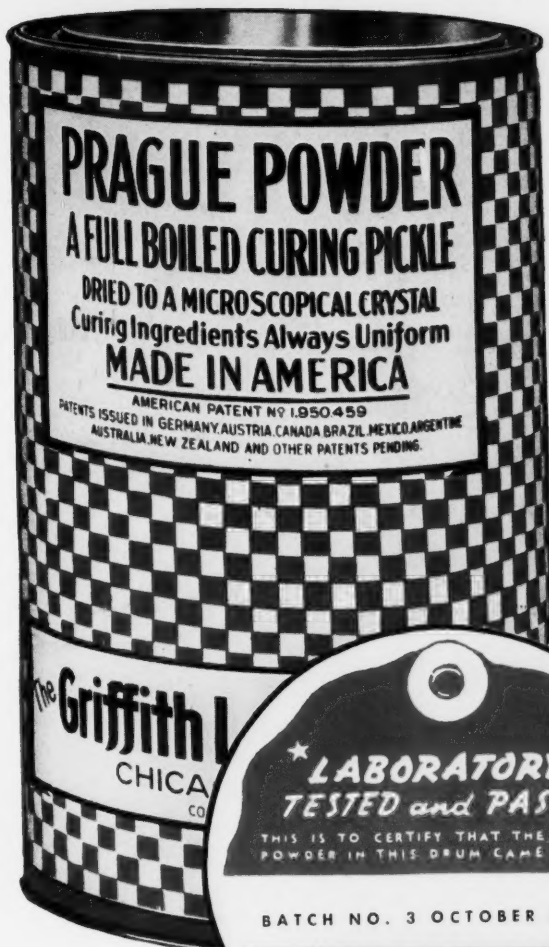
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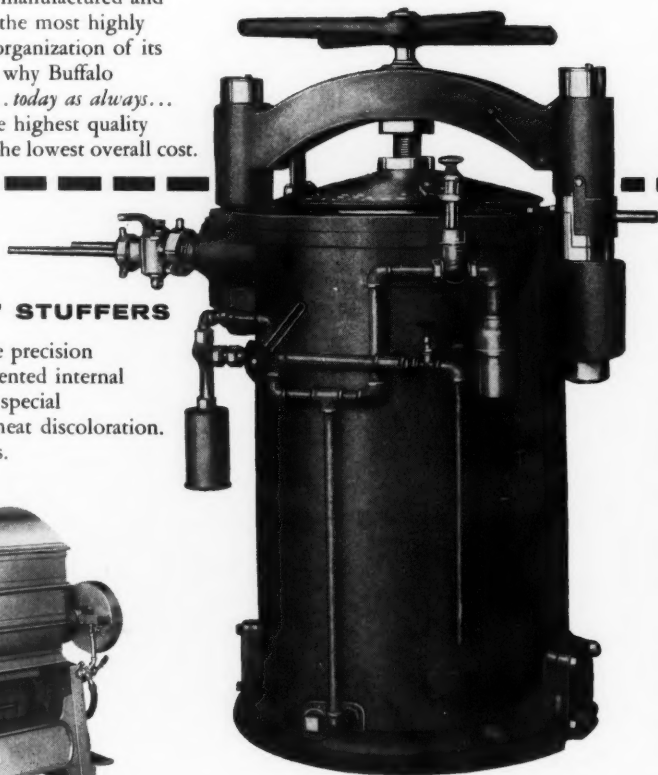


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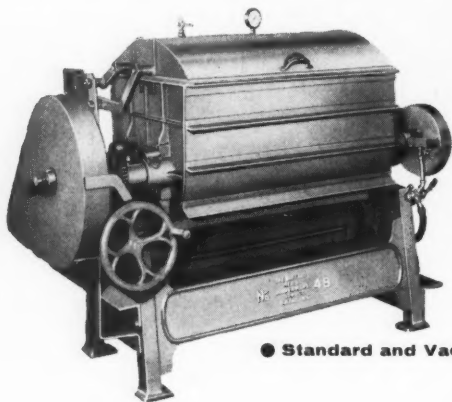
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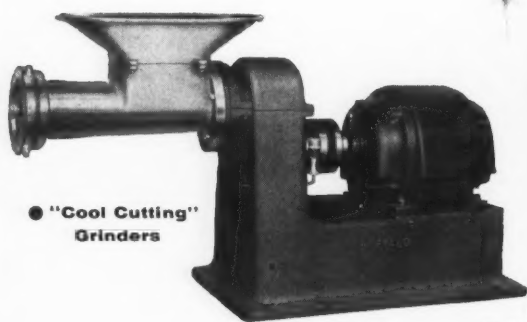


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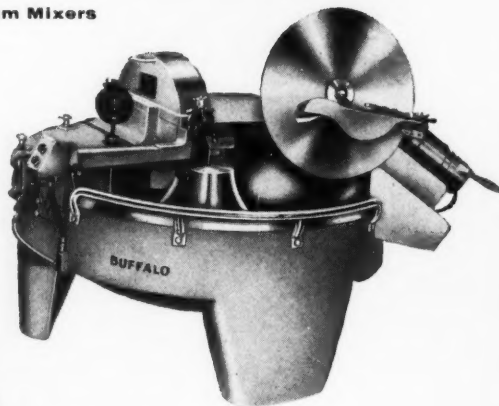
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THE NATIONAL *Provisioner*

VOLUME 135 OCTOBER 6, 1956 NUMBER 14

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THE NATIONAL PROVISIONER

VOL. 135 No. 14

OCTOBER 6, 1956

Make Known Your Views

The "government" of a trade organization of the democratic kind resembles, in some ways, that of a nation or state. There are elected administrative officers, a number of directors who set the policies for administration and an "electorate" composed of the regular members of the association.

Just as the Congress and the administrative branch of the federal government strive, within broad limits, to give the citizens of the United States the kind of laws and government they desire, so should the officers and directors of a trade group try to reflect as well as to lead the views of the majority of the members.

The channels of communication between the citizens of a state or nation and its elected representatives are usually far from perfect. Administrators and legislators must frequently guess, rely on their own judgment or give great weight to the opinions of the most vocal segment of the electorate in passing laws or forming policies which affect all.

In government it is assumed, of course, that the citizens indicate their attitudes on many questions by their votes for elective officials, legislators and the political parties they represent.

In a trade group, however, there are no political parties or platforms and directors and administrators are frequently chosen for reasons other than their known attitudes on specific issues or problems.

We have no particular quarrel with the existing system, but we do believe that it works best when the association members (citizens) express themselves day-in and month-out on all the questions facing the group. Joining an association which seems to represent, in a general way, the objectives of a group of business firms is not enough; every member should participate, to the best of his ability, in setting the specific as well as the broad policies of the organization.

During the next few months several important questions of policy may face the trade groups in the meat industry. We urge every packer and processor member of an association to inform himself on these issues as they arise and to make his views known to the directors and officers of his group.

News and Views

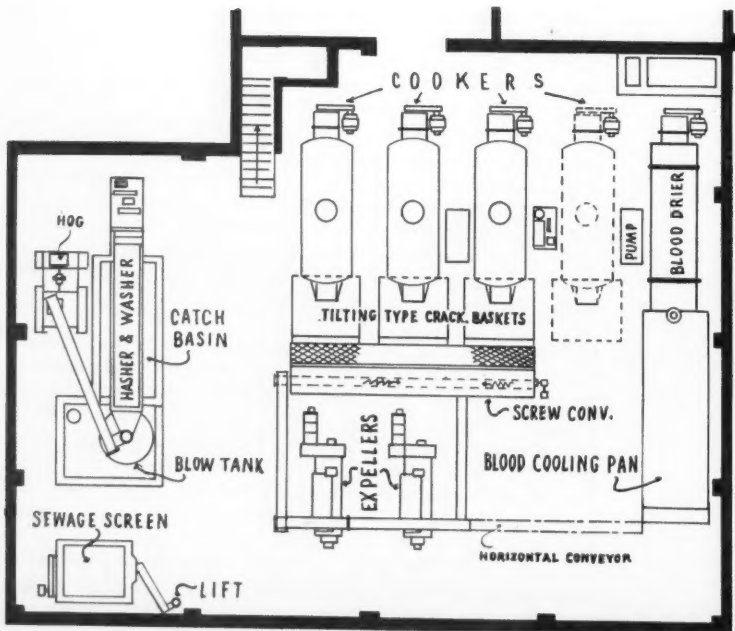
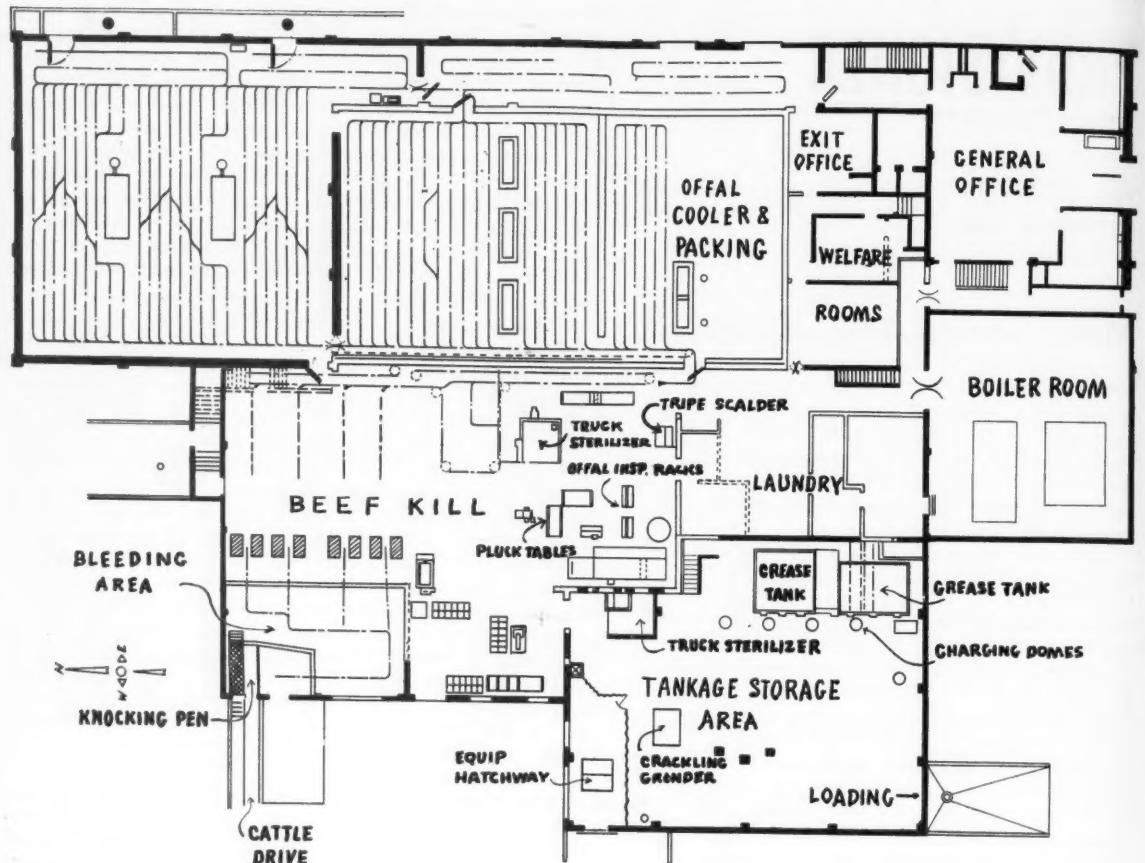
Swift & Company plants are expected to be back in full production Monday. Workers were being recalled to their jobs gradually this week as livestock was shipped into the 39 plants which had been affected by the ten-day strike of 25,000 union workers. The strike ended formally on September 30 following agreement on a three-year contract providing a general wage increase totaling 25c an hour within two years. The agreement grants a general increase of 10c an hour, effective September 24, 1956, and an additional 7½c on September 1 of each of the next two years. Also provided are cost of living adjustments every six months, equal to 1c per hour for each .5 point change in the government's consumer price index, and a ½c-an-hour increase in the spread between wage brackets. Other features include increasing the premium paid for night work, increasing the number of employees eligible for Saturday and Sunday premium, and elimination of differences between rates for men and women over a three-year period.

In these respects, the Swift pact is like the pattern set by Armour and Company last week and followed by The Cudahy Packing Co., Hygrade Food Products Corp. and John Morrell & Co. Unlike these companies, however, Swift did not grant the unions' demand for a union shop, which was a major point of issue. "A basic American right is the freedom of choice—freedom of the individual to join any organization or not to join," a Swift statement said. Officials of the Amalgamated Meat Cutters and Butcher Workmen of North America and the United Packinghouse Workers of America claimed a "tremendous victory" without the union shop. They said the strike forced Swift to "improve its offers in 19 important areas." Swift also has reached an agreement with the National Brotherhood of Packinghouse Workers, independent, granting similar benefits to 8,000 workers represented by that union.

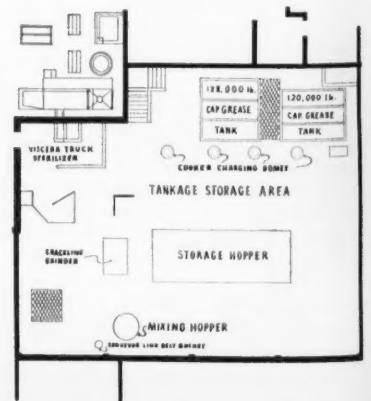
Four New Members were added to the board of directors of the American Meat Institute this week as the Institute concluded its golden anniversary convention, which attracted 6,300 members and guests from all over the nation and several foreign countries. The new directors, and the expiration dates of their terms, are: H. P. Dugdale, president, Dugdale Packing Co., St. Joseph, Mo., 1959; George L. Heil, jr., president, Heil Packing Co., St. Louis, 1958; W. L. Medford, president, Medford's, Inc., Chester, Pa., 1958, and Carl Weisel, jr., president, Weisel & Co., Milwaukee, 1957. J. Morrell Foster, vice president of merchandising and procurement, John Morrell & Co., Ottumwa, Iowa, was re-elected chairman of the Institute board, and Wesley Hardenbergh continues as president. All other officers and directors whose terms expired this year also were re-elected. Complete coverage of the convention and pictorial highlights of the five-day affair will appear in *THE NATIONAL PROVISIONER* of October 13.

All Officers of the National Renderers Association were re-elected this week at the group's 23rd annual convention in Boston. They are: president, Richard B. Mortimer, Peterson Manufacturing Co., Los Angeles; first vice president, Ralph Van Hoven, Van Hoven Co., Inc., St. Paul; second vice president, Martin J. Rubin, H. M. Rubin Co., Inc., Long Island City, N. Y.; executive director, John Hamel, jr., Valley Chemical Co., Mt. Pleasant, Mich., and secretary-treasurer, Miss Jamie C. Fox, Chicago. The NRA voted again to spend \$75,000 on research during the fiscal year. The 24th annual convention is slated for October 10-12, 1957, at the Statler Hotel, Los Angeles. The NP's on-the-spot coverage of this year's sessions will appear in the issue of October 20, 1956.

Bustling Growth of Efficient Beefpe



FLOOR PLAN above shows new beef killing floor, coolers and other facilities. Small plan below shows detail of part of first floor. Rendering department is at left.



Beef Operations

LOCATED just outside of the city limits of Spencer, Ia., along the side of busy highway U. S. 71 which leads north toward a popular Midwest vacation area, is a new and successful beef plant. Viewed from the divided two-lane thoroughfare, the buildings of the Spencer Packing Co. are inconspicuous because of screening trees and intervening railroad spurs. However, closer inspection of the plant and its interior reveals many features of planning worthy of careful observation. Facilities include a spacious new four-bed beef operation, an up-to-date rendering department, a new cooler and hide cellar.

Piloted by Tom Mehesan, president and manager, who has had wide previous experience in the meat business; and Bud Pearson, treasurer and sales manager, and Ed Voldahl, general superintendent, the firm in 1952 took over an old plant processing 200 hogs and a few cattle a day. Immediately upon assuming possession the aggressive new organization did away entirely with pork processing and raised the number of cattle slaughtered to 17 per day. The company at once started to rebuild and add new structures, to develop the plant into an up-to-date and efficient beef unit. The present plant has a daily capacity of 250 to 300 cattle, a two-story two-man rendering department and cooler space for 500 carcasses. Plans for future expansion are already under way. Growth in less than four years has left little of the original concern except the name.

Designed by the architectural firm of Willis Regier, Omaha, it is claimed that the brick and concrete buildings



BIRD'S-EYE VIEW of grounds and building shows efficient layout of plant in scenic setting.

improve upon federal specifications. Completion of an enlarged boiler room and addition of stockyards capacity, now under way, will be followed by construction of a new office building and more employees' facilities.

The new 64 ft. x 60 ft. killing floor has been made large enough to avoid the impeding of individual effort, while allowing top utilization of equipment. The area is lighted by low and high level factory-type windows along two sides. An 8 x 10 ft. panel of glass brick opposite the sticking and heading operations provides good visibility and easy cleaning of the wall. The ceiling is of 6-5/16 in. thick Flexicore concrete slabs in 12-ft. lengths supported by 12 in. steel I-beams. The Flexicore slab is topped by 2 in. of Fiberglas insulation under a 20-year bonded pitch and gravel roof. Walls are finished in glazed tile from floor to ceiling. The floor is constructed with a 5-in. minimum of dense con-

crete reinforced by 6 x 6 in. spaced No. 10 gauge wire mesh laid over a three-ply waterproof membrane on top of a 7-in. thick slab. Surface of the floor is made smooth and non-skid by a troweled-on surface of coarse emery. The floor is supported by 12 in. x 28 in. concrete beams. Catwalks of heavy expanded metal are laid across the steel supporting beams to afford access to hoisting machinery and other overhead equipment.

The hide cellar below the killing floor area is an extension of a cellar previously completed under the beef cooler addition. Walls are concrete block with the exterior below grade level waterproofed by a troweled-on 1/2-in. thick layer of hard coating protected by two coats of moisture-resistant Silitex. The floor is 6 in. of concrete poured over a sheath of Visqueen plastic membrane laid on 6 in. clean gravel.

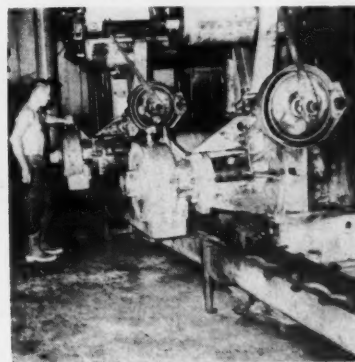
Killing floor procedures are coordi-



CATCH BASIN under meat scrap washer is baffled for separation of grease.



EFFLUENT is skimmed mechanically and moved into screw conveyor to blow tank.



EMPLOYEE CHECKS operation of Expellers. Note overall cleanliness of work space.

killing
all plan
floor.

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nated with little waste of time or effort. Forty-one employes, working under union conditions, dress out 41 beef an hour. This is exclusive of the men employed on cleaning heads and offal.

Gang output is frequently exceeded to shorten the work day and allow the men to go home early while receiving pay for full time. Sufficient machinery has been installed to provide for a con-

siderably larger kill by the addition of more labor.

Cattle processed nearly all dress out Prime and Choice. The animals are showered with cold water in the chute before the knocking pen to quiet them and clean the hides.

Following knocking, one man shackles and hoists; two men stick and head; one man removes heads and saws off horns; one washes heads; one drops tongues; one switches cattle over the four beds and, another man drops onto pritch plates. In operations at the pritch plates and half hoist positions the butchers move in rotation from animal to animal on all four lines. By this means jobs are made more specialized and skilled workers do not have to wait for carcasses or do less productive work in positioning the animals.

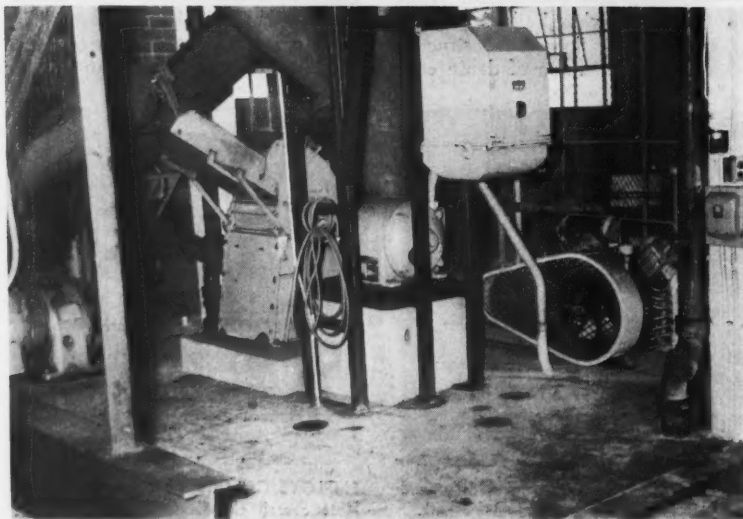
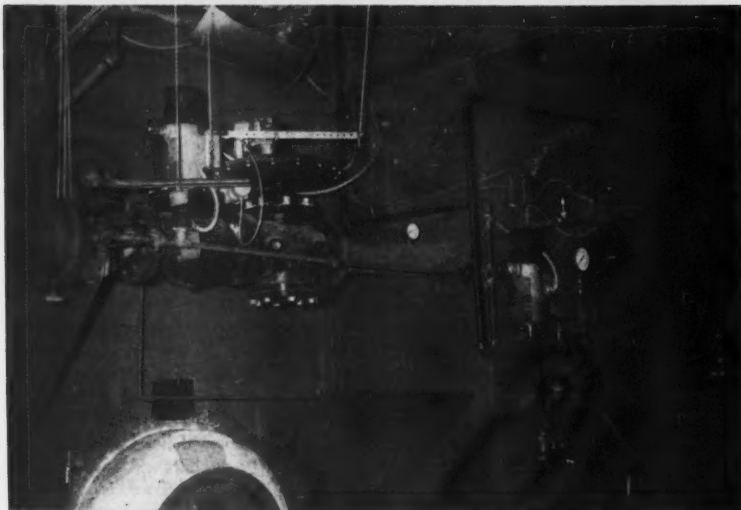
At the pritch plates the work is done by one foot skinner; two leggers; three floormen; one aitch opener and brisket sawyer and another man who places trolleys, spreader bar and hoist for landing over. A hang-off man cuts out crowns while two others cut fells and rump; one pulls and cleans tails; one backs; one eviscerates and two employes drop hides which are disposed of in chutes. Then a switcher pushes the carcasses along the rails to the point where an Allbright-Nell

TOP TO bottom photos show: Skilled employes working on beef floor; completely automatic boiler regulator which controls amount of fuel to burners and amount of draft; and compactly arranged equipment on the first floor to facilitate transporting material through screw conveyors to and from the hammer mill. Small individual air compressor is situated at right.

conveyor takes over and moves the carcasses in regular order past a rump sawyer; a splitter; a neck saw scriber and a bruise trimmer to one high and one low washer. Next, one man starts shrouds which another finishes. One man weighs and one pushes into coolers. Two men clean floors, two truck offal and there is one relief man.

In washing carcasses, water at 225 psi. and 110° F. is heated by an automatic steam and water mixer and delivered by two centrifugal Burke pumps connected in tandem. Inexpensive replaceable spray guns are supplied by the Molded Specialties Co., Cleveland. Power meat saws employed are the Best & Donovan Co. units. The truck scale is a Toledo furnishing highly magnified readings.

Trolleys used on the killing floor are cleaned by lowering in batches from a depressed rail, first into a tank containing a hot Warco cleaning solution and then, after draining, into an-



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TOP left shows clothes washer of stainless steel construction. Ronald Stieneke, rendering foreman, (bottom) demonstrates ease of unloading percolator pans by powered hoists. At right we see a barrel tipping device for easy dumping of contents into the cooker.



ment is like that of the hide cellar with moisture-proof floors and concrete block side walls. Cooker base supports extend down under the floor to spread out and form an independent footing. Upper level of the building has a 4½-in. poured concrete ceiling and a floor of double concrete slabs divided by an overlapping two-ply membrane. Walls are finished in glazed tile from floor to ceiling. Stairway treads are made non-skid by surfaces of Wooster cast abrasive.

Meat scrap preparation and cooking requires little manual effort at any point. While some material is trucked in drums from the kill to the loading domes, most product goes down

chutes to be processed at a lower level. Feet, heads, bones and such pieces drop into a Mitts & Merrill hog on the floor below, and the conditioned material moves up a short inclined screw to drop into an open chute leading to a funnel feeding the blow tank. "Teed" into the chute leading to the blow tank loading funnel is another chute delivering cleaned material from an Anco hasher and revolving washer. The 5 ft. x 10 ft. blow tank is placed in a concrete pit sunk below floor-level and each filling is equal to the inedible material from 50 cattle. Blood is pumped to the blood dryer from a closed 2500-

[Continued on page 26]

other tank of warm Mulrex oil, a product of the Socony Oil Co. A power hoist is used in handling the trolleys which are suspended in groups on triangular steel holders carried by other trolleys. After cleaning and oiling, the grouped trolleys are moved along the rail and covered with heavy pieces of clean canvas until used.

Edible offal is trimmed and packed in a divided-off section of the hot beef cooler. Hearts, spleens, lips and tripe are boxed in 100-lb. cartons. Tongues are packed eight to a box; livers two in a box and tails in 25-lb. containers.

Mid-section crossover rails in the new 60 ft. x 60 ft. beef cooler make it possible to shift carcasses in the center of the room when sorting. Short, slightly curved rails are set in at 45° angles utilizing LeFiell switches. In shipping beef quarters, MSAT-80 cut paper supplied by Dupont is placed on rib eyes to preserve color and moisture. These papers do not stick or dry out during use.

The new 56 ft. x 72 ft. two-story rendering department is well arranged and shows the result of much consideration coupled with some distinctive ideas. Only four employees are required in the almost completely mechanized operation. Two men take care of the rendering proper, while two others bag, ship out product and do other related work as needed. The department is exceptionally free of objectionable odors. Floors are kept clean and dry at all times. Shovels are conspicuously absent.

Construction of the rendering base-



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CLEANER,
COOLER
CUTS**

SPECO'S New C-D Retaining Bear-Ring gives your grinders longer life

This new retaining bearing promotes cleaner cuts because it holds knife and plate in perfect alignment at all times. Product temperature rise is reduced because the friction free center bearing dissipates all heat to the bowl—not to the meat. Its friction free character increases the life of the feed screw stud and decreases power consumption. Cylinder bowl life is increased as the feed screw is held in the center of the cylinder and does not rub on cylinder ribs. A special stud is furnished with each bearing.

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INDUSTRIAL LIFT truck lifts reefer holding nearly 10,000 lbs. of meat off rail flat car.

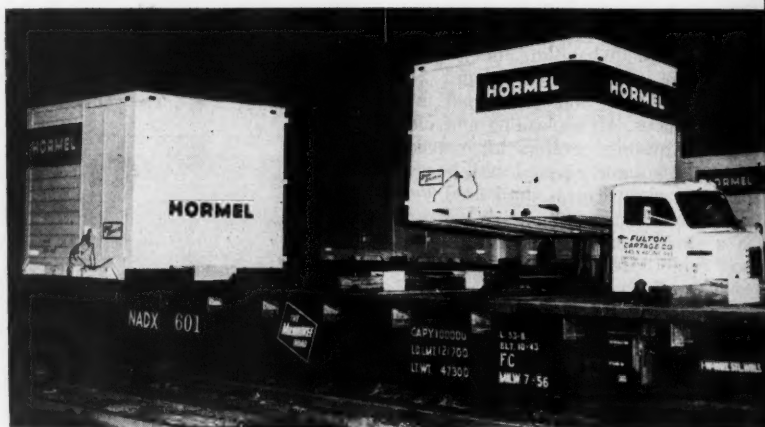
Hormel Ships Meat in Truck-Rail Reefers

A NEW method of transporting perishable meat under refrigeration from the packing plant to retail stores in major cities is being tested during a 90-day joint experiment by Geo. A. Hormel & Co. of Austin, Minn., North American Car Corporation, Chicago and the Clark Equipment Co., Battle Creek, Mich. The system entirely eliminates the need for unloading a refrigerator car and reassembling the cargo back into refrigerated trucks at the city of delivery. The meats, in the order in which they are to be delivered, are stowed at the packing plant in a new "Mobile Reefer" unit developed jointly by Hormel and North American. Four reefers are transported on a specially equipped flat car and then transferred with special equipment onto flat bed trucks for local delivery.

The actual truck loading economies were demonstrated last week at a special showing held at Chicago. A Clark Ross lift truck, modified for this specific operation, removed four "Mobile Reefers," each holding approximately 10,000 lbs. of meat, from the railroad flat car and placed them on four truck chassis, and four empty mobile reefers were put back on the flat car in 20 min. and 49 sec.

During the demonstration, the first truck loaded with a filled mobile reefer came back empty from its delivery run—before a conventional refrigerator car had been unloaded on the dock prior to reloading into regular refrigerated trucks, reports R. F. Gray, Hormel president.

Equally important, none of the



MOBILE REEFER, at destination, is taken off flat car and put on truck chassis for local delivery.

product is exposed to the higher ambient temperatures which prevail in most car transfer operations. Product arrives in cooler-fresh condition.

Statistics compiled on previous test runs by Pure Carbonic Co. of Chicago, which furnished the refrigerant used in the mobile units (approximately 200 lbs. of dry ice per unit) show how the cooler temperatures are maintained in the product. The units were equipped with Leeds and Northrup potentiometers with thermocouples put in various parts in the units.

Table 1 (page 19) shows temperature readings on pork products. The car was loaded at 12:40 p.m. and arrived at Chicago at 5 a.m. the next day. There was only about 1° increase in the temperature of the product. Three thermocouples were used.

Table 2 shows the results with a load of carcass beef. Loading was completed at 11:20 a.m. and the units arrived in Chicago at 5 a.m. the next day. The three thermocouples used were located as follows: 1) In the beef, forward on the side of the reefer; 2) In the air at top center line; 3) Butts, middle left side. Here there was actually a pull down of product and air temperature. The temperature spread for the trip was 1 to 3°.

It is felt the new method will also protect the packaging. The relatively expensive containers in which meat products are shipped are frequently damaged through repeated handling. With the new method, not only are they placed in the reefer unit with care and efficiency at the meat plant,

but they are not handled again until they are deposited in the retail store by the truck driver. Not only is one handling completely eliminated, but the responsibility for the condition of the packaged product is narrowed.

The idea of continuous refrigeration in transit from packer to retailer was conceived by the late Jay Hormel, chairman of the board of the company and a pioneer in developing new products and services. North American undertook a research and development program based on the Hormel idea which culminated in the present experiment.

"The traditional method of transporting meat requires multiple handling. We hope to eliminate this with our new method of shipping," states H. H. Corey, chairman of the board

of the Minnesota meat packing firm. The new mobile reefer unit is constructed to North American specifications. The body is fully insulated

TABLE 1: MIXED CARGO IN UNIT
LOADING 9/5 UNLOADING 9/6
Temperature °F. Temperature °F.
High Avg. Low High Avg. Low

Pork Loins	38	38	36	38	38	35
Pork Butts	38	38	37	38	38	
Hanging Beef	44	41	39		41	
Hanging Lamb	37	36	35		37	
Spare Ribs					28	
Neck Bones					36	
Pork Shanks					37	

TABLE 2: CARCASS BEEF IN UNIT

Date	Time	Outside Temp. °F.	Temperatures by Thermocouples			Built-In Thermometer
			1	2	3	
9/5/56	5 p.m.	60	38	39	37	43
9/5/56	7 p.m.	57	37	38	36	42
9/5/56	9 p.m.	59	37	38	36	42
9/6/56	1:30 a.m.	58	38	37	37	42
9/6/56	5 a.m.	56	36	36	37	41

and is refrigerated with dry ice using a Foster-Built Super Coldshot dry ice bunker with circulating fan. The fan is powered by current furnished by a generator which works off the wheel when the railroad car is in motion. A standby power unit provides for fan operation when the car is standing. The electrical cord for the standby connection is mounted on a reel so that the cord retracts when unplugged.

The portable units are loaded on a flat car specially adapted by North American engineers. The car holds four reefers. The reefers are locked into position with the device developed by Clark Equipment for its Mobilvan system.

The fork lift truck operator is the only person required to perform this operation. Each locking mechanism, although positive and sturdy, weighs only 285 lbs.

The Mobillock latching mechanism and Mobilplank anchor mechanism used in locking reefers to rail cars and trucks were developed by Clark Equipment. The latching device in the chassis of the mobile reefer unit engages the anchor mechanism on the deck of the car or truck. The lock is actuated by the fork lift; when the fork is inserted it unlocks; when the fork is withdrawn it locks.

Close scheduling of shipments is made possible by the speed and simplicity of loading and unloading. The switch engine can bring the rail cars to the unloading area and wait only a few minutes while the full units are taken off and empties put back on the cars for the return trip.

In the demonstration the first reefer unit was removed from the flat car and placed on the truck for the delivery run in less than two minutes. Truck drivers are not tied up at the railroad siding for 60 to 90 minutes or longer while they await the loading of their vehicles.

The system has several advantages

over the piggyback technique, states Corey. It requires only a fork truck operator for the job, whereas the piggyback system requires three men for loading or unloading. The piggyback trailer must be loaded and unloaded from the end of the railroad car, but the mobile reefers can be handled from the side of the car, at either the ground or platform level, regardless of their position on the car. Another advantage of the system is that it eliminates the carriage of trailer axles and wheels on the car.

The fork lift truck used to load and unload the reefers has a capacity

of 26,000 lbs. It has a wheel base of 148 1/2 in. and is powered by a six-cylinder gasoline engine. The fork truck has a tail swing turning radius of 17 ft. 10 in.

"This system promises many advantages in the distribution of perishable meats from packing plants to retailers in major cities," Corey states. "In congested urban areas the mobile reefer is the ideal way to deliver meat to our customers with speed, efficiency and even better quality control."

During the test run Hormel is making delivery into Chicago three days a week with the mobile units.

ST. JOHN

"Famous for Stainless"

No. 130 Beef Paunch Truck
St. John Stainless Steel Paunch trucks last longer, save on maintenance and pass all inspection requirements.

St. John & Company is one of the few original manufacturers of stainless steel packing house equipment. You deal directly with the men who design and build equipment to suit your special requirements—men who know by experience what difficult conditions are encountered in plant operations.

St. John stainless steel meat trucks, soaking vats, smoke sticks, cutting tables, meat shovels and other products are reducing maintenance costs in packing-houses from coast-to-coast.

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New Zealand selected 12-strand Sheep and Lamb Casings for low cost rapid filling.

New Zealand 6-strand Sheep Casings for low cost rapid filling.

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New Zealand 15-strand second cut Lamb Casings for low cost rapid filling.

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The Meat Trail...

Two Swift Plants Get New Managers; Booth Retires

CHARLES E. STRAUB has been appointed manager of the Swift & Company meat packing plant at Lake



K. W. BRUDER



C. E. STRAUB

Charles, La., succeeding K. W. BRUDER, who will become manager of the Winona (Minn.) plant, E. D. FLETCHALL, Swift & Company vice president, announced.

At Winona, Bruder succeeds FERRIS C. BOOTH, who is retiring on pension after 45 years with Swift.

Straub, who started with Swift in 1932 at St. Joseph, Mo., most recently was general sales unit manager at National Stock Yards, Ill. Prior to that he held the same position at St. Joseph. Bruder has been manager at the Lake Charles plant since 1952 and has 23 years of service with the company. He was manager of the Hallstead (Pa.) plant from 1950 to 1952.

Booth began his career with Swift as a shipping clerk in the Jersey City plant. Major assignments he has held include positions as head of the provision departments at Jersey City, Cleveland and St. Paul, and manager at the Spokane plant. He became manager at Winona in 1952.



RETIRING MANAGER of Swift & Company plant at Winona, Minn., Ferris C. Booth (right) receives 45-year company service pin from E. D. Fletcher, Swift vice president.

Dr. Kraybill, Noted Scientist and Educator, Dies

DR. HENRY REIST KRAYBILL, 65, internationally noted research scientist and educator, died September 30, at Billings Memorial Hospital at the University of Chicago. He had been ill for several months. Arrangements are being completed for a memorial service to be held in the near future at the Hyde Park Baptist Church in Chicago. Interment was in Mt. Joy, Pa.



DR. KRAYBILL

During his professional career of more than 40 years as a research scientist, teacher and administrator, Dr. Kraybill made scientific contributions of major significance in both plant and animal fields and in the development of biochemical science. He was responsible for the organization of departments of agricultural chemistry and development of a teaching curriculum for these departments at both the University of New Hampshire and Purdue University.

Dr. Kraybill's death occurred at the apparent zenith of public recognition of his professional accomplishments. Purdue University, during commencement exercises in Lafayette, Ind., on June 3 conferred on him an honorary degree of Doctor of Science "in recognition of his devoted service to this (Purdue) university and for his distinctive achievements as a scientist, teacher and administrator whose contributions to biochemistry, plant production and food processing have advanced the science of agriculture, resulting in benefits to all."

Just prior to his death, he received notification that he had been designated as the recipient of the 1956 Dodge & Olcott Award in recognition of scientific accomplishments of outstanding and lasting significance in connection with the processing of meat and meat products. The award was bestowed in specific recognition of development by Dr. Kraybill and his associates at the American Meat Institute Foundation of two food-grade antioxidants capable, first, of forestalling development of rancidity in lard and other meat fats and, second, of providing "carry-through" protection against rancidity to foods made with meat fats.

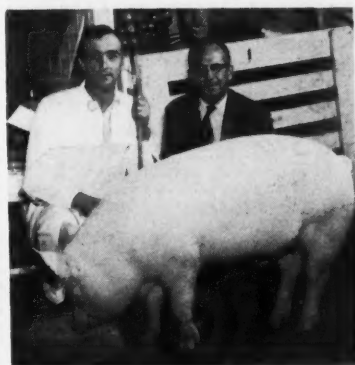
(The Dodge & Olcott Award was

accepted in Dr. Kraybill's behalf by an associate during presentation ceremonies October 1 at the American Meat Institute's 50th anniversary meeting in Chicago.)

Dr. Kraybill went to Chicago from Purdue in 1941 and held three professional appointments at the time of his death. Since 1941, he has served as director of the department of scientific research of the American Meat Institute and professorial lecturer in the department of biochemistry at the University of Chicago. He also has been director of research and education of the American Meat Institute Foundation since 1947 and vice president of the research organization since 1955.

He was a former president of the Association of Agricultural Chemists, the American Association of Feed Control Officials, and the American Society of Plant Physiologists, and served as chairman of the division of agricultural and food chemistry of the American Chemical Society.

Dr. Kraybill was particularly well known for his work on meat processing, oils and fats, antioxidants, phosphatides, sterols, and the effect of processing on the nutritive value of meat. Among his more important research contributions through the years were: with two Purdue research workers, the discovery of the symptoms of tryptophan deficiency in the white rat, believed to be the first de-



GRAND CHAMPION barrow of National Barrow Show at Austin, Minn., was purchased for \$4.10 a pound by Lowell Smith (right), Western Buyers, Algona, Iowa, acting as agent for Jones Dairy Farm, Fort Atkinson, Wis. At left is the raiser, Richard K. Bruene of Gladbrook, Iowa, who showed the 205-lb. Yorkshire to the championship. In addition to the \$840.50 paid by the buyer, the hog also won \$401 in premiums in the show's various competitions.

scription of an amino acid deficiency in animals, and with J. H. MITCHELL, JR., development of a spectrophotometric method for quantitative determination of the fat-acid composition of fats.

He is survived by his widow, RUTH; three sons, HENRY L., a physicist at Yale University; RICHARD R., a chemical engineer at the University of Rochester, and DONALD P., Chicago; three brothers and two sisters.

JOBS

LARRY K. WALDVOGEL, office manager of Foremost Packing Co., East Moline, Ill., was elected to the board of directors at a special meeting of stockholders. Other directors are: TOM WELCH, president; WILLIAM LESTER, vice president and assistant treasurer; B. E. VOGT, vice president and treasurer, and WALTER M. TRANSEZ, secretary and sales director of the packing concern.

GLEN W. UPSON has been appointed general manager of the industrial engineering department of John Morrell & Co., thus assuming new company-wide responsibilities, ROBERT T. FOSTER, vice president of operations, announced. In addition to his new duties, Upson will con-

tinue to act as manager of the industrial engineering department at the Ottumwa plant. A Morrell employee since April, 1947, Upson previously had extensive experience with another major meat packer. Since joining the Morrell firm, he has served as a time study engineer and has been in charge of the production engineering department.

S. E. Mighton Co., Bedford, Ohio, packer of Doggie Dinner, has promoted CLAUDE DEAN to the new position of director of sales and general manager. Dean has been with the dog food firm for 18 years and formerly was sales manager. MAURY FISHER, who joined the company recently after service with Krey Packing Co., St. Louis, has been named sales manager.

JULIAN JONES has been promoted to assistant plant superintendent at the Chicago plant of Armour and Company, succeeding P. L. FORD, who was transferred to other duties.

PLANTS

A new 30x90-ft. addition to the plant of Becker Wholesale Meats, Two Rivers, Wis., has doubled the size of the original structure, erected in 1948. Of Roman brick tile front

and concrete construction, the addition was designed by SYLVESTER SCHMITT, Two Rivers architect. General construction work was by Streu Construction Co. of Two Rivers. The addition includes an enclosed loading dock, new office, freezer, boning room and beef cooler. The concern, owned by CLEM BECKER, serves retail establishments in five counties in Northeastern Wisconsin.

A short in electric wiring is believed to have caused a fire that destroyed the plant of Monroe Packing Co., West Monroe, La. W. B. ALLEN, owner, said the plant was insured for about \$75,000.

Farm people of Truro, Nova Scotia, have pledged \$137,000 for a co-operative meat packing plant. The provincial government announced that it will subscribe \$100,000 toward the venture and lend an additional \$100,000.

A new \$100,000 packing plant has been opened east of Tularosa, N. M., on U. S. Highway 70. Owned by approximately 20 stockholders, the firm is headed by PAT MURPHY, president; WALTER RAY, vice president, and CURT JOHNSON, secretary-treasurer. ANDY LEONARD is plant manager. Cattle, hogs and sheep will be

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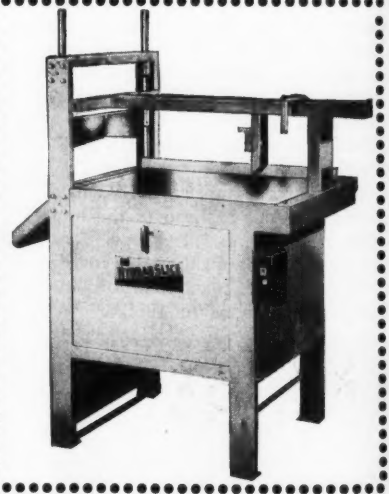
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Eliminate double handling; minimize bacteria absorption, shrinkage, off color and taste. Slice frozen meat directly from the freezer with a powerful Hydraulicer. Fully enclosed mechanism, sturdy construction, safe and easy to operate. Meets with sanitary regulations. Adjustable ($\frac{1}{2}$ " to 3") automatic feed or manual feed. Available in a variety of sizes.

R/F TYPE HYDRAUSLICER

Automatic ram feed with positive ratchet rack hold-down and fold down loading table. Also available with automatic loading table.



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With hand operated ram feed. (Guards available)

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**SAFE, POWERFUL, SANITARY
ONE OPERATOR CONTROL**



GENERAL MACHINERY CORPORATION
SHEBOYGAN, WISCONSIN

handled. When in full operation, the plant will employ about 20 persons.

Sterling Packing Co., Sidney, Neb., has closed for a three-month remodeling project and plans to reopen as a federally inspected beef plant.

TRAILMARKS

WESLEY HARDENBERGH, president of the American Meat Institute, and JOHN KILLICK, executive secretary of



W. HARDENBERGH



J. KILLICK

the National Independent Meat Packers Association, will be among the speakers at the 12th annual convention of the National Hide Association, to be held Tuesday and Wednesday, October 23 and 24, at the Edgewater Beach Hotel, Chicago. Both will address the Tuesday morning session. Hardenbergh will discuss "What the Packer Is Doing to Improve His Principal By-Product." Killick's topic will be "How Does the Independent Packer Look at Hides?" Packers as well as dealers, hide brokers and tanners are being urged by the NHA to attend a special "Hide Quality Clinic," set for 2 p.m. on October 24 at the Edgewater Beach. The open meeting is sponsored by the Tanners' Council to dramatize for the entire industry the urgent problem of raw material quality. The material to be presented will have a direct and practical value, according to the NHA.

MERLE A. DELPH, president of M. A. Delph Co., Inc., Indianapolis, has extended an open invitation to members of the industry to attend a demonstration of the firm's new process of handling hides, which has been under study for months. The green hides are fleshed, tannery trimmed and cured in a special curing process. The demonstration will be given from 3 to 5 p.m. Friday, October 19, at the company's main plant, 517 W. Ray st., Indianapolis. Cocktails and dinner will be served following the demonstration. So arrangements may be made to accommodate all who plan to attend, Delph requested that persons interested notify him in advance by letter or other means.

DEATHS

WALTER S. HULL, 68, former general manager of H. F. Beegle Meat Co., Toledo, a division of Hygrade Foods Products Corp., died recently.

SAMUEL BELL, proprietor of Feinberg Kosher Sausage Co., Minneapolis, died at the age of 49. Survivors include the widow, ETHEL, and four sons, SHERMAN, MARTIN, ROBERT and EDWIN.

MATHEW BROWN, 82, who served as auditor for Armour and Company at Omaha for more than 40 years, died recently in New Orleans.

Houston Refused Rehearing On Order Favoring Packer

The Court of Civil Appeals at Galveston, Tex., has denied a rehearing to the city of Houston on a Harris county district court injunction ordering the city council to issue a permit to Freedman Bros. Packing Co. to build a \$500,000 plant.

The firm wants to build in the present Houston packinghouse area, which is near the University of Houston. Houston's assistant city attorney, HOMER BOULDIN, said the ruling will be appealed by the city to the Texas Supreme Court.

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Not to be confused with ordinary corned beef

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- famous for over 30 years.
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- now offered to wholesalers interested in handling America's #1 corned beef.

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LIQUIDATION SALE

Kill Floor & Cutting

- 310—DEHAIR: Boss "U", with 6 point stars and new style conveyor, OA 18" x 6" x 12", with scalding Vat 5' x 18" x 3" deep.
- 321—HOG HOIST: Rujak #71 vertical, R.H. discharge, 16'6" to top of rail, 5 HP., roller chain drive.
- 324—O-HEAD CHAIN CONVEYOR: 138' long, 6" link chain, 30" C. to C. drop fingers, 5 HP. motor, variable speed drive.
- 360—BELLY ROLLER: Boss #L2071, double 20" dia. x 33" rolls, 2 HP. mtr. and drive.
- 360—CONVEYOR TABLE: Boss, OA 34" x 54" wide, with stainless steel 48" x 4" slats, 3 HP. motor & drive.
- 363—SHOULDER CUTTING KNIFE: Boss #162, 28" blade, 3 HP.
- 366—BONE SAW: Boss #163, 14" blade, stainless steel table, 2 HP.
- 325 HEAD SPLITTER: Boss #129, serial K392.
- 360—PORK-CUT SKINNERS: (2) Townsend #315, stainless steel.
- 403—RIND-MASTER: Menges, serial #115, 1 1/2 HP.
- 333—CARING STRIPPER: Anco #99, 50" x 6" rollers, with 1 HP. motor, direct drive.
- 334—CARING CRUSHER: Anco, 18" rolls, 1/2 HP. mtr.
- 336—CARING FINISHER: Globe, serial #12946, 18" wide rolls, 1/2 HP.
- 335—CARING FLUSHING TANK: Anco, 8' x 28" x 24" deep, galv.
- 534—TRIPLE WASHER: 36" x 34" stainless steel cylinder, 1 1/2" perforations, belt driven.
- 426—BEEF CARCASS SPLITTING SAW: Betcher, 42" centers, 3 HP., with counterweight assembly.
- 312—HOG SPLITTING SAW: B&D, 12" blade, 2 HP. with counterweight assembly.
- 361—BAND SAW: Jones-Superior 26" wheel, stainless steel stationary table, 2 HP. motor.
- 526—BAND SAW: Biro #33, serial #3308180, stainless steel movable table, extra blades.
- 364—HAM BAND SAW: B&D type M, serial #HM1304, 8" blade, 1/2 HP.
- 362—SCRIBE SAW: B&D type M, serial #31636, 4" blade.
- 315—HOG SCRAPER: Water's electric, with counterweight.
- 537—SKINNING KNIFE: Strand model KK, serial 57M09, with 8' flexible shaft, 1/6 HP. motor.
- 544—STUNNING GUN: Cash 25 gauge, with shells and plugs.
- 104—CUTTING TABLES: stainless steel top, 10' x 24" x 33" high with 12" boards each side.
- 524—OFFAL TREES: (7) 6 stations, OA 46" x 48" x 6", single trolley.
- 523—BEEF TROLLEYS: (275) 4 1/2" wheels, 6" hooks, galv.
- 521—BEEF TROLLEYS: (200) 4" wheels, 9" hooks, galv.
- 522—BEEF TROLLEYS: (200) 4" wheels, 24" hooks, galv.

Rendering & Lard

- 427—COOKER: French Oil Mill, 4' x 10', welded steel, solid dishd heads, A.S.M.E. coded, serial #1184, with valves, piping, 15 HP. motor, direct drive.
- 256—COOKER: Boss 5' x 9' Prime, 25 HP. motor, silent chain drive.
- 433—BLOOD DRYER: Mechanical #253, 4' x 8', flat heads, 25 HP.
- 434—DIAMOND HOG: Boss #35, with 40 HP. mtr.
- 476—VERTICAL COOKERS: (2) Edible, 4 1/2' x 10', all welded, with valves.
- 435—HYDRAULIC PRESS: French Oil Mill, 500 ton cap., 17" ram, 24" dia. x 40" curb, with 10 x 1 x 12 pump.
- 357—HASHER-WASHER: Globe, serial #13643, comb. Diamond Hog #25 with 36" dia. x 16" cylinder 1/2" perforations, separate 8 HP. motor, stand, shock absorbers.
- 390—LARD VOTATOR: Girdler Jr., serial #196, motor & starter.
- 394—CARTON FORMER: Peters, type EJ, serial #178, for 1 lb. & 3 lb. cartons.
- 375—LARD MEASURING FILLER: Globe-Fee type X-2854, serial #T-7956, 1/2 lb. to 5 lb. cap.
- 397—CARTON CLOSER: Peters Jr. model YJ-73, for 1 lb. & 3 lb. cartons.
- 483—COOKING TANKS: (2) steam jacketed bottom, 54" x 66" x 40" deep, with drain valves.
- 437—GREASE SETTLING TANKS: (4) 60" x 36" x 85" deep, cyl. bottom, 1 1/2" steam coils.
- 460—GREASE STORAGE TANK: 10,000 ga. cap., 2" coils.
- 461—BLOW TANK: 500 gal. cap.

Trucks

- 900—LOW MEAT TRUCKS: (3) stainless steel, balance type, with drain, 51" x 32" x 18" deep, RT wheels.
- 902—UTILITY TRUCKS: (4) stainless steel, 3 wheel wheels, 50" x 28" x 18" deep, steel wheels.
- 905—SAUSAGE MEAT TRUCKS: (11) low type, balanced, stainless steel, 60" x 26" x 17" deep, RT wheels.

- 904—SAUSAGE MEAT TRUCKS: (3) low balanced type, stainless steel, 60" x 26" x 17" deep, steel wheels.
- 905—SAUSAGE MEAT TRUCKS: (7) aluminum, 60" x 26" x 18" deep, steel wheels.
- 906—SHELF TRUCKS: (26) gal., 5 rod shelves, balance type, 60" x 30" x 5 sta., steel wheels.
- 908—LIVER HANGING TRUCKS: (6) "A" type frame, galv., balanced type, 10 stations, 103 hooks, 60" x 24" x 70" high, steel wheels.
- 900—TRIPLE HANGING TRUCKS: (2) galv., 4 stations, 28 hooks, 3 wheel swivel, 46" x 24" x 60" high, steel wheels.
- 910—OFFAL HANGING TRUCK: galv., 6 stations, 60 hooks, 3 wheels swivel, 63" x 28" x 62" high, steel wheels.
- 912—SMOKESTICK STORAGE TRUCKS: (10) galv. triangular base, 3 wheel swivel, 30" W. x 36" high, steel wheels.
- 913—SAUSAGE STICK HANGING TRUCKS: (31) galv., balance type, side hanging, 5 stations, 40" x 31" x 60" high, with RTRB, 2 posts, notched bars.
- 914—SAUSAGE STICK HANGING TRUCKS: (16) galv. balance type, side hanging, 4 posts, 4 stations, 40" x 32" x 60" high, RT wheels, notched bars.
- 915—SAUSAGE STICK HANGING TRUCKS: (5) galv., balance type, side hanging, 4 posts, 4 stations, 40" x 32" x 60" high, RT wheels, angle iron stations.
- 916—MEAT TRUCKS: (4) galv. balanced, 60" x 32" x 18" deep, RT wheels.
- 917—MEAT TRUCKS: (5) galv. balanced type, 60" x 26" x 18" deep, steel wheels.
- 918—MEAT TRUCKS: (2) galv. balance type, screw plug drain, 60" x 25" x 18", steel wheels.
- 920—TUB TRUCKS: (10) galv., with end gate, 50" x 32" x 18" deep, steel wheels.
- 921—SHELF TRUCKS: (14) galv., balance type, 5 stations, pan trays, 60" x 34" x 60" high, steel wheels.
- 923—MEAT PAN TRUCKS: (6) galv., balance type, 43" x 32" x 48" high, with 4 pans—40" x 30" x 6" deep, steel wheels.
- 924—SLAUGHTER UTILITY TRUCKS: (8) galv., balance type, 48" x 30" x 28" deep, RT wheels.
- 925—HEAVY DUTY TUB TRUCKS: (41) galv., balance type, 48" x 30" x 28" deep, RT wheels.
- 926—UTILITY TUB TRUCKS: (2) galv., trailer type, 50" x 28" x 18" deep, steel wheels.
- 927—BACON HANGING TRUCKS: (6) galv., balance type, 6 racks, notched bars, 48" x 36" x 60" high.
- 928—PAUNCH TRUCKS: (2) galv., flat bottom, 33" x 37" x 6" deep, steel wheels.
- 929—DUMP TRUCKS: (3) galv., 50" x 29" x 22" deep, 36" steel wheels.
- 930—DUMP TRUCKS: (3) galv., 61" x 32" x 21" deep, 20" RT wheels.
- 931—TANK CHARGING TRUCKS: (2) galv., 45" x 27" x 21" deep, 30" steel wheels.
- 932—TANK CHARGING TRUCKS: (4) galv., 60" x 29" x 23" deep, 36" steel wheels.

Refrigeration & Boiler

- 573—AMMONIA COMPRESSOR: York 75 ton cap., style T-23, serial 35600, with controls, pressure gauges, with York 36" x 5'9" vertical Ammonia Accumulator.
- 571—AMMONIA COMPRESSORS: (2) York model A 3089-5DE, 40 ton cap., 60 HP. motors, switches, magnetic starters.
- 567—CONDENSERS: (2) York horizontal shell & tube: 16" dia. x 16' long heads with 60—1 1/2" x 16" tubes each.
- 606—AMMONIA PURGER: Armstrong style 370, serial #1242, 25 lb. pressure.
- 531—GEBHARDT UNITS: (3) model 110, stainless steel pans 10" x 27".
- 703—BOILER: Erie City, 300 HP., 3 VC—2 drum integral furnace, 160 lb. WP., water tube boiler, with spreader stoker.
- 604—BOILER: B&W, 300 HP., 160 lbs. WP., water tube boiler, spreader stoker, complete with gauges, switches, etc.
- 605—COAL ELEVATOR: 29' long, 7 x 5 1/2 malleable buckets, with 3 HP. motor, silent chain drive.
- 576—MOTOR GENERATOR: synchronous, 150 HP., 100 KW, serial #262519, 3/60/220-440 V, 1200 RPM.
- 577—MOTOR GENERATOR: 60 HP., 40 KW, serial #19701, 850 RPM.
- 575—AIR COMPRESSOR: Ingersoll-Rand, type F-S-1, serial #77746, 300 RPM, steam driven.
- 563—BRINE PUMP: Worthington, 7 1/2 x 6 x 10, serial #131571, steam piston.
- 564—BRINE PUMP: Worthington, 7 1/2 x 8 1/2 x 6, serial 721273, steam piston.
- 311—PAK-ICER: Vilter, 5 ton cap., 1 1/2 HP., with bin.
- 298—AMMONIA BLOWERS: Vilter, model HT 875, serial 30912, 1 HP.
- 358—HOT AIR BLOWER: ILG, model H6, size 17, 128,000 BTU.

Scales

- 447—TRACK SCALE: Toledo Printweigh, model 61-2121, serial #7284, 800 lb. cap.
- 452—BENCH SCALE: Toledo style 1801N, serial 503208, 125 lb. cap., 1/4" grad., on stand, with pan.
- 453—BENCH SCALES: (4) Toledo, "One-Spot" model 34-0861, serial #4914, 75 lb. cap., 1/16 lb. grad., with pan.
- 457—BENCH SCALES: (2) Toledo, 250 lb. cap., model 31-1801FR, 1/4 lb. grad., with pan, on stand.
- 458—PORTABLE PLATFORM SCALES: (3) Fairbanks-Morse, code 1280, dbl. tar beams, 1000 lb. cap., 18" x 27" platform.
- 459—PORTABLE PLATFORM SCALES: (3) Fairbanks, 2000 lb. cap., 25" x 32" platform.
- 490—BENCH SCALE: Toledo low column, style 34-0861 FD, 50 lb. cap., 1 oz. grad., with pan & stand.
- 326—TRACK SCALES: (3) Fairbanks, 2 tare beams, 1600 lb. cap.
- 352—PLATFORM SUSPENSION SCALES: (2) Fairbanks, 2000 lb. cap., dbl. tare beams, steel posts, 5' x 5' platform.
- 254—SPEED-WEIGHT SCALE: Toledo, model 1091A, serial #2359, 5 lb. cap., 1/16 lb. grad.
- 244—EXACT-WEIGHT SCALES: (10) from 5 lbs. cap. to 53 lbs. cap., style 273, some with stainless pans.
- 517—TRACK DIAL SCALE: Toledo, style 1121-D, serial 10914, 500 lb. cap., 800 lb. on tare beam, 800 lb. grad.
- 546—CATTLE SCALE: Standard Mfg. Co., 40,000 lbs. cap., 26" L x 12" W platform.

Office Equipment

- 701—AIR CONDITIONERS: (3) Philco 1/2 ton units, late style.
- 703—ELECTRIC CALCULATOR: Burroughs, serial #29930D, 12 digit.
- 706—PRINTING CALCULATOR: Remington Rand, 10 digit, ser. #99N168690, on portable stand.
- 707—ELECTRIC CHECK SIGNER: Todd "Protectograph" model 96, serial #N961P2309.
- 709—CHECK PROTECTOR: F & E Royal Premier model 8, digits.
- 710—ADDING MACHINE: Burroughs Electric, serial A52787.
- 708—TYPEWRITERS: Underwood, 12" carriage.
- 730—COMPTOMETERS: (2) Burroughs Electric model 8.
- 717—METAL DESKS: Shaw-Walker type #371, 6 drawers.
- 741—STENO-POSTURE CHAIRS: (7) Taylor, upholstered, casters.
- 752—STEEL FILES: letter size, excellent condition, 2 & 3 drawers.

Motor Trucks

- 814—LATE MODEL WHITE MOTOR TRUCKS: (14) from 1 1/2 ton to 3 ton; 12' to 14' refrigerated bodies with 3" insulation 3 sides & 4" insulation on top; self-contained from 1 1/2 HP. units & Kold Hold plates in each truck; all in excellent condition.

Garage & Machine Shop

- 637—BENCH GRINDER: Black & Decker, 10" ball bearing double end.
- 635—LATHE: Russell, 29" swing, 8" bed, double friction countershaft, quick change gears.
- 613—AIR COMPRESSOR: Ingersoll-Rand, type R, size 5", with 20 HP. motor, mag. starter & switch.
- 620—POWER PROVER: Commercial engine test unit.
- 627—ARC WELDER: Busybee 180 amp., portable.
- 620—HYDRAULIC JACK: Hein-Werner, 20 ton cap., 10" high 16 1/2". Plus numerous tools, parts, presses & shop machinery.

Miscellaneous

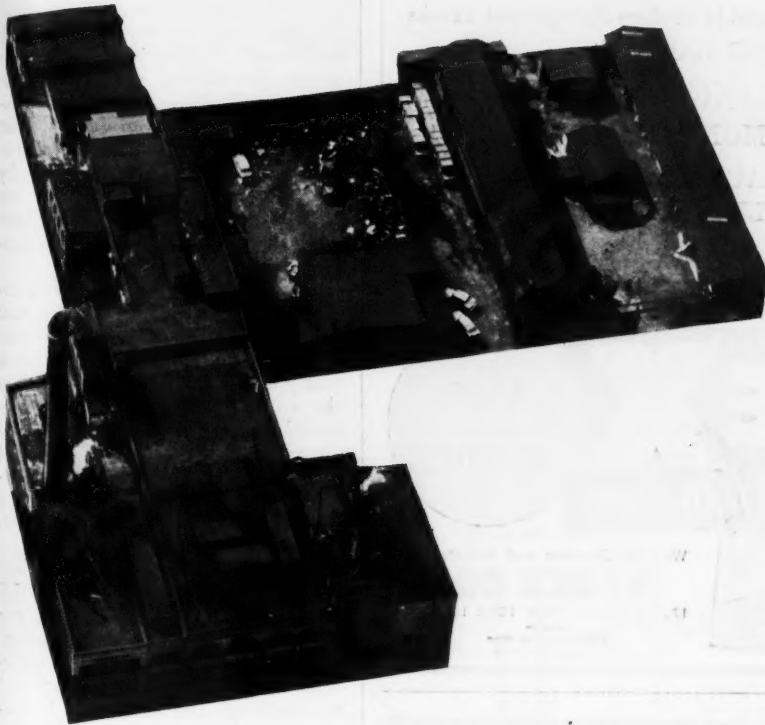
- 641—HAM PRESS: Griffith, pear shaped, New, in original crate.
- 185—RETORTS: (2) A.K. Robbins, 42" dia. x 56", 2 basket size, with controls, recorders & gauges.
- 188—RETORT CRATES: (10) perforated type, 38" dia. x 27" deep.
- 189—HOIST: Yale 1 ton electric, with Budgit reel.
- 273—TIME RECORDER: Cincinnati, with Racks.
- 431—FLOOD PUMP—Constr. Machine Co. model 20M, 20000 GPH, gas motor, 3/4" pipe opening.
- 446—HAIR BALING PRESS: 19" x 24" x 40" deep.
- 152—LAUNDRY WASHER: American Ldry. Co., 36" x 48" stainless steel cylinder.
- 184—KETTLE: shallow type, aluminum, 1/2 jacketed, 80 lbs WP. 44" dia. x 24" deep.
- 286—STOCK POTS: (117) Weaver alum., various sizes, all in good condition.
- Plus other attractive late style equipment & machinery: stainless & galv. tables; tracking, hangers, switches, blowers & exhaust fans, plain & printed paper & boxes and casing supplies.

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To give you some idea of the outstanding equipment available, the following is a representative listing. Some of these have never before been available in the used equipment market. Be sure your name is on our mailing list to receive our complete Bulletin listing all items to be sold.

Sausage & Bacon

- 220—STUFFER: Buffalo 1000 lb. cap., serial 114M, with valves.
- 229—STUFFERS: (3) Buffalo 500 lb. cap., with valves & horns.
- 235—KARTRIDGE-PAK TYER: model LA, serial 33.
- 297—KARTRIDGE-PAK PEELER: model 8, serial 60, with conveyors.
- 259—CHOP-CUT: Boss size 70-6 with unloader, extra knives
- 206—SILENT CUTTER: Boss 100A, with 40 HP. motor, extra knives.
- 211—MATADOR GRINDER: model #160, 15 HP. motor, extra 6" x 8" knives & plates.
- 204—GRINDER: Buffalo 78BQ, serial #195X, with motor & extra plates.
- 347—GRINDER: Buffalo 60B, 25 HP. motor.
- 258—FAT GRINDER: Buffalo 60B, plates, knives & motor.
- 223—TY-LINKERS: (4) automatic, model 114A, serial #2784, #382, #834, #1046, all in excellent condition.
- 104—BACON SKINNER: Townsend #52, ser. #227, stainless top.
- 210—MIXERS: (2) Buffalo #5, tilting type, stainless steel bowl and shafts, silent chain drive.
- 422—BACON FORMING PRESS: Menges, serial #253.
- 375—BACON CURING MACHINE: Globe "Injecto-cure", stainless steel, serial #B3077.
- 313—REVOLVING SMOKEHOUSES: (2) 22 stations each, 20 sticks cap./sta., 36" between sta., for 39 1/2" sticks.
- 266—REVOLVING OVEN: Fish oven Co., OA 11' x 8' x 8', gas fired, 6 shelves—98" x 18 1/2", steel cabinet.
- 420—BACON SLICER: U.S.-HD. #3-216, with stainless shingling conveyor.
- 419—CONVEYOR TABLE: Globe #G1387, stainless steel, 4 stations, OA 15' x 14" W x 38" high with 12" L x 12" stainless conveyor, complete with 1/2 HP. motor and Link Belt worm drive, ratio 30 to 1.
- 486—BACON SLICER: U.S. model 150M, #160917, complete with stacker.
- 279—TICKOMETER: Pinner-Dowse model 11C-3, serial 4772, for counting & imprinting, like new.
- 198—DIANA DICER: model #9, with 1 complete cutting unit for 6 MM. 1/4" cut.
- 218—AIR COMPRESSOR: Remington Rand, with 3 HP. motor.
- 491—PICKLE PUMP: Griffiths Lab. Big Boy #3, hose, nozzle, on stand, with 1 HP. motor, factory reconditioned.
- 493—PERCENTAGE PICKLE SCALE: Griffiths Lab. model S-2, serial 740, all stainless, on stand.
- 505—GRINDER: Hobart #4222, serial 618034, 3" plate, 1/4 HP.
- 221—ROCKFORD FILLER: model A, serial A-692, stainless steel.
- 227—SAUSAGE MOLDER: Basic Foods "aeromatic" model 2FM02, ser. #158, with 2 heads, for skinless sausage and patties.
- 241—CRY-O-VAC PACKAGING UNIT: model DA, serial #18705, vacuum pack heat seal unit.
- 240—LOAF STUFFER: Mepaco, stainless steel, air operated.
- 295—CONVEYOR TABLE: OA 24' x 43" x 33" high with white Neoprene belt 12" x 21' long, 2 stainless stations.
- 284—MEASURING FILLER: Anco-Harrington, serial 650-35548, for luncheon meats.
- 259—BUNN TYERS: (4) 16" double wrap manual cross tile with 1/4 HP. motor.
- 274—FAS-TIES: (3) Hercules Pastener, air operated.
- 460—HAM MOLD PRESS: Adelman, manual operated.
- 490—HAM LOAF FILLER: Sheet Metal Eng., stainless steel, serial #98, air operated, three molds.
- 494—CUBE STEAK TENDERATOR: model NK, serial 69082, 1/4 HP.
- 222—STUFFING TABLES: (4) stainless steel top, 16' x 58" x 36" high, on adj. pipe legs, with end drain.
- 414—BRINE TANK: stainless steel, 2 compartments, 77" x 43" x 48" deep, with cover & counter-weight pulley.
- 310—SMOKESTICK CAGES: (12) 4 stations, 48 stick cap., 12" between stations, OA 32" x 41" x 49" for 39 1/2" sticks, notched bars, with double trolleys.
- 511—HAM MOLDS: Globe Hoy, stainless steel, with covers: 50—#109, 12" x 4 1/2" x 5 1/2"; 76—#115, 11" x 4" x 5 1/2".
- 515—HAM MOLDS: (25) Anco #AC, 4 1/2" x 4 1/2" x 12", with lids.
- 306—WIRE LOAF MOLDS: (112) stainless steel, 10 1/2" x 5 1/2" x 4".
- 190—LOAF MOLDS: (400) Anco #L10, stainless steel, 9 1/2" x 3 1/2" x 4" deep, with covers.
- 197—LOAF PANS: (39) aluminum Wearer #1135, 10" x 5" x 4".
- 472—HAM & BACON TREES: (80) closed ends, 2 & 3 stations, 32" x 12" bars, double trolleys, 48" L x 1/2" dia. end rods.
- 305—MEAT HANDLING TURBS: (25) aluminum heavy gauge, 30" dia. x 23" deep, with slide discs for use with hoist.
- 213—MEAT DRUMS: (18) Wearer #5550, aluminum, 50 gal. cap.
- 500—BACON HANGERS: (1000) stainless steel, 8-prong.
- 268—SMOKESTICKS: (800) aluminum, triangular 8 1/2" x 1 1/4".
- 260—SMOKESTICKS: (250) wood, 39 1/2" x 1"—New.

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Efficient Beef Operation

[Continued from page 17]

gal. tank under the sticking area.

The hasher and washer are installed higher than usual above the floor to make room for a 6 ft. x 13 ft. individual concrete catch basin underneath. Baffling in this basin separates the floating grease which is mechanically skimmed with an ingenious flight conveyor made by plant mechanics. The fat is moved continually from the basin into the nearby inclined screw leading from the M & M hog to the blow tank. Water overflow goes directly into the municipal sewage system.

Paunch manure is floated from the offal cleaning area down a 12-in. cast iron pipe to be screened in a 40-mesh 6 x 12 ft. revolving sewage disposal unit placed close to the blow tank in the basement. Separated solids are sieved out and passed down an inclined chute from which they are picked up by a Link-Belt bucket elevator, raised to the floor above and deposited in an open dump truck outside the building.

Three 5 x 12 Pow-R-Pac cookers and a 4 ft. x 16 ft. Allbright-Nell blood dryer are lined up along one wall with a generous 6-ft. clearance between wall and machines to provide for convenient cleaning and maintenance. The blow tank is connected to the cookers by a 6-in. pipe installed with 180° bends to cross overhead in front of the vessels. Connections are through Y fittings valved on both the short runs to the cookers and the long horizontal pipe to allow cleaning of the pipe in short sections.

From the blow tank material is delivered to the cookers by 80-lb. compressed air which is considered preferable to steam in giving more positive results and in delivering dryer material.

At the cooker domes labor is considerably lessened by employment of a tip-over unloading device made by plant mechanics. When heavily loaded drums arrive at a loading dome they are slid onto the device with the same motion required for setting the can on the floor. Short shafts welded to plates fastened on the sides of the drums automatically engage in half bearings on the unloader and allow the loaded container to be up-ended and dumped with ease. The light weight tip-over mechanism is built on skids and can be moved from one dome to another by placing the lower lip of a barrel truck under one end.

Inedible cooking time is 2½ hours using jacket steam of 60 psi. and not more than 2-in. vacuum in the shell. Blood is dried for 5½ hours. End point is indicated on all cookers by a con-



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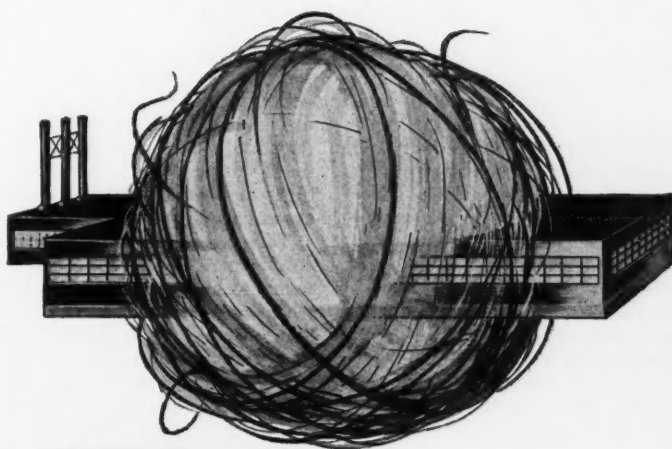
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trol supplied by the International Electronics Laboratories. The small amount of practice required to obtain best results from this kind of indicator is well worth the effort in improved products, says Ronald Stieneke, rendering supervisor.

Temperatures are quickly raised and kept constant by steam condensate pumps which keep cooker jackets free of condensed steam. The condensed steam from each of two cooking vessels is drained by gravity into an 18 in. x 48 in. accumulator tank placed on the floor under the cookers, and from the tank the condensate is forced by two-stage Aurora pumps to a feedwater tank in the boiler room. These special pumps are controlled by Magnetrol electronic floats on the accumulator tank.

Meat scraps discharge from cookers into percolator pans equipped with hinged baskets. After draining, the pivoted baskets are raised by individual 2-ton Yale hoists mounted overhead and their contents dump into a high-sided hopper with a 9-in. screw

large storage hopper or into a nearby mixing and bagging hopper.

Dried blood follows the same path as the pressed cake to the top of the vertical lift on the upper floor and is then shunted directly into the mixing hopper to be bagged separately or recirculated to provide a measured mix with pressed scraps on their way to the hammer mill. The blood is conveyed early in the morning to avoid uncontrolled mingling in the floor screw with discharge from the Expellers. The 8 ft. x 20 ft. cooling pan extending from under the blood dryer door to the floor screw keeps the material off the floor to minimize handling and lowers the temperature to protect against gobbing or sticking.

Tallow drained in the cooker percolator pans is moved by a Viking pump to an upstairs 28,000-lb. tank where it is settled for 12 hours and then pumped to an adjoining 120,000-lb. open tank for further settling before pumping to trackage. Grease from the Expellers is pumped into the percolator pans to take advantage of additional straining and settling on its way to the upstairs tanks.

Efficient individual venting of the cooking vessels is particularly noteworthy in that it is a part of economical multiple use of water during which city water coming into the plant at 55° F. first goes through the refrigeration condensers in the engine room; second, is circulated through barometric condensers into a hot well; and third, is pumped to be used for washing offal in the horizontal washer. Sufficient flow is maintained for efficiency at all points. It might be considered that this water has a fourth and fifth use inasmuch as it goes through several refrigeration condensers in series and is used for grease separation in the catch basin under the washer. Volume of water to the rendering condensers is assured in case of failure of supply from the engine room by an automatic Powers regulator valve installed between a main water pipe in the rendering basement and the pipe feeding the condensers.

In the powerhouse addition now under construction, steam is generated in a new 500-hp. water tube boiler connected in parallel with an older 125-hp. Scotch marine boiler. Alternate fuels consist of natural gas under 2 psi. and No. 2 fuel oil. Controls are fully automatic and draft is mechanically regulated according to the amount of fuel consumed. Feedwater treatment is by zeolite softeners and chemicals supplied by Western Chemicals Co.

New ammonia refrigeration layout including a new 40-ton, high speed six-cylinder Vilter compressor, unit

coolers and other equipment was designed by Leo R. Byrnes of the Packers Engineering & Equipment Co., Omaha. Total refrigeration capacity is 150 tons operating at 20 psi. suction and 150 psi. head pressures.

Standard valves used throughout the plant for water and compressed air are a revolving plug type made by the DeZurik Co. A quarter turn completely opens or closes the valve. Advantages lie in durability without leaks and easy changeability of parts, says Terry Schenck, chief engineer for the Spencer company.

Daily cleanup in processing areas is made easier by use of hydraulic jet steam and water mixers which deliver water at 300 psi. and a temperature of 190° F. Cleaning time and effort is reduced up to 80 per cent on some jobs by the use of long hose and fewer men who can do fast and efficient work even in hard-to-reach places. The jet mixers are products of the Sellers Injector Corp., Philadelphia. A lack of moving parts is said to minimize servicing and repairs.

A laundry is located between the killing floor and the boiler room. Equipment includes a stainless steel Horwath washer, Bock extractor and Troy gas-heated dryer. A system under which each employee puts his own clothes in a mesh bag identified by a brass tag stamped with his clock number makes sorting easier in this department. Clothes are washed and dried without removal from the bag. Standard washing procedure as used on shrouds and white coats starts with a 10-minute rinse using water at a temperature of 90° F. followed by dumping and then filling with 160° F. water and adding Warco detergent, a product of Packers Engineering & Equipment Co. After agitating for 10 minutes the load receives two short hot rinses followed by a bleach for 6 minutes using HTH powder. Two more short hot rinses and a 10-minute cold rinse complete the washing cycle. Extraction takes about 5 minutes. Tumbling and drying of coats and work clothes requires 45 minutes. White coats are not pressed but neatly folded. Shrouds are not extracted or dried but folded wet and placed in clean low level meat trucks reserved for the purpose.

To Head Food Technologists

Emil M. Mrak, chairman of the food technology department at the University of California, Davis, has been chosen president-elect of the Institute of Food Technologists. Mark will take over as president of the 4,000-member international organization next July.



CHECKING BEEF for shipment are Bud Pearson (left) and Tom Mehesan.

in the bottom. A vertical screw conveyor raises the scraps to a height of about 8 ft. from which they discharge down a short chute containing an Anderson magnetic separator. The material is then picked up by an inclined conveyor and carried to an overhead cross screw leading to two Anderson Expellers.

Pressed cake leaving the Expellers drops into a 44 ft. long screw conveyor extended on the floor between a cooling pan in front of the blood dryer and under the Expeller outlets to be fed into the bottom of a vertical screw lift. The top of this lift reaches to the ceiling of the floor above where the cake is delivered either into a 12 x 10 x 28 ft. long metal storage hopper by way of a horizontal distributing screw, or into an M & M hammer mill. From the hammer mill the scraps are conveyed back into the

ALL MEAT . . . output, exports, imports, stocks

Meat Production Continues to Decline

Meat production under federal inspection continued to decline last week, and volume for the period was also smaller than last year. Output for the week ended September 29 at 405,000,000 lbs. was 4 per cent smaller than the 422,000,000 lbs. produced the week before and 2 per cent under last year's 412,000,000 lbs. for the corresponding period. Slaughter of all classes of animals was down for the week and under that of last year. Hog slaughter, reflecting to a certain extent, the smaller spring pig crop this year, was a shade smaller than a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 29, 1956	388	206.0	1,265	166.9	
Sept. 22, 1956	405	211.0	1,325	174.8	
Oct. 1, 1955	395	209.8	1,270	167.5	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Sept. 29, 1956	152	19.5	288	12.7	405
Sept. 22, 1956	170	22.3	304	13.3	422
Oct. 1, 1955	171	21.8	302	13.4	412

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.
 1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHTS AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Sept. 29, 1956	965	531	229	132
Sept. 22, 1956	955	521	229	132
Oct. 1, 1955	972	531	230	132

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Mil. lbs.
	Live	Dressed	Live	Dressed	
Sept. 29, 1956	230	128	92	44	39.0*
Sept. 22, 1956	235	131	92	44	40.8*
Oct. 1, 1955	229	127	92	44	39.8

*Estimated by the Provisioner

Authorize Spain To Buy U. S. Carcass Beef Under P.L. 480

The U. S. Department of Agriculture has announced issuance of an authorization to Spain to finance the purchase of up to \$2,000,000 worth of frozen carcass beef from United States suppliers under Title I of Public Law 480.

The authorization, No. 17-22, provides for the purchase of about 8-400,000 lbs. of U. S. Utility grade carcass beef. The importer must submit to the Standardization Branch, Livestock Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C., specifications regarding quality, trim, weight range, packaging, and other requirements pertinent to the product for approval prior to release of invitations to bid.

The beef must originate from cattle produced in the continental United States and prepared in a plant supervised by the Meat Inspection Branch, Agricultural Research Service, USDA.

Contracts between importers and

suppliers made on or after September 27, 1956, and on or before November 30, 1956, will be eligible for financing. Delivery will be to importer, f.a.s. vessel, ports. Shipments from U. S. ports may be made on or after September 27, 1956, but not later than December 31, 1956.

The beef will be purchased by: Comisaria General de Abastecimientos, y Transportes Almagro No. 33, Madrid, Spain.

AUG. KILL BY REGIONS

United States federally inspected slaughter by regions in August, 1956, with totals compared:

	(Thousand head)			
	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States	133	58	490	233
S. Atl. States	53	58	221	...
N.C. States—East	341	179	1,203	133
N.C. States—N.W.	465	86	1,644	311
N.C. States—S.W.	180	41	381	89
S. Central States	262	152	323	141
Mountain States	112	8	88	158
Pacific States	230	52	211	203
Totals	1,774	691	4,559	1,268
Totals, July, 1956	1,728	610	4,196	1,168
Totals, Aug., 1955	1,797	646	4,475	1,239

Other animals slaughtered under Federal inspection (number of head): August 1956—horses, 14,355; goats, 18,922; August 1955—horses, 13,200; goats, 11,721.

Data furnished by Agricultural Research Service.

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 103,000,000 lbs. on September 29. This represented an 8 per cent decline from 111,500,000 lbs. about a year earlier.

Lard stocks totaled 64,100,000 lbs., or 72 per cent above the 37,200,000 lbs. last year.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Sept. 29 stocks as Percentage of Inventories on	Sept. 15	Oct. 1
HAMS:		1956	1955
Cured, S.P.-D.S.	104	85	
Frozen for cure, S.P.-D.S.	107	148	
Total hams	105	101	
PICNICS:			
Cured, S.P.-D.C.	97	78	
Frozen for cure, S.P.-D.C.	133	145	
Total picnics	112	100	
BELLIES:			
Cured, D.S.	75	111	
Frozen for cure, D.S.	
Cured, S.P.-D.C.	96	90	
Frozen for cure, S.P.-D.C.	66	109	
OTHER CURED MEATS:			
Cured and in cure	96	82	
Frozen for cure	74	76	
Total other	88	80	
FAT BACKS:			
Cured, D.S.	86	88	
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Total	93	73	
TOT. ALL PORK MEATS	92	92	
LARD	89	179	
RENDERED PORK FAT	96	88	

CHICAGO LARD STOCKS

Lard inventories in Chicago on September 30 totaled 56,996,577 lbs., according to the Chicago Board of Trade. This compared with 72,805,878 lbs. in storage on August 31 and 11,129,938 lbs. on the same date a year earlier.

Lard stocks by classes appear below in lbs. as follows:

	Sept. 30 1956	Aug. 31 1956	Sept. 30 1955
P.S. Lard (a)	43,288,276	56,017,705	6,173,432
P.S. Lard (b)
Dry rendered
lard (a)	22,219,803	14,832,044	2,709,110
lard (b)
Other lard	14,884,498	1,956,129	2,247,396
TOTAL LARD	56,996,577	72,805,878	11,129,938

(a) Made since Oct. 1, 1955.

(b) Made previous to Oct. 1, 1955.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Aug. eight months 1956-55, as reported by the U. S. Department of Agriculture (00's omitted in month totals):

State	Cattle	Calves	Hogs	Sheep
	'56 '55	'56 '55	'56 '55	'56 '55
Ala.	22.0 25.0	13.9 10.0	57.0 52.0	0.1 0.1
Fla.	35.0 38.0	20.0 16.0	38.0 30.0	0.1 0.1
Ga.	47.0 54.0	20.0 23.0	130.0 120.0	0.1 0.1
Totals	104.0 117.0	53.9 49.0	225.0 202.0	0.3 0.2
Jan.-Aug., 1956	727,000	275,000	2,049,000	1,800
Jan.-Aug., 1955	795,000	282,000	1,671,000	1,100

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter.

PROCESSED MEATS . . . SUPPLIES

U. S. Reports First Purchases Under Fall Beef Buying Plan

The U. S. Department of Agriculture reported the purchase late last week of 3,228,000 lbs. of frozen hamburger in the first step of a beef-buying program aimed at bolstering cattle prices this fall. Prices ranged from 30.97c to 35.00c per lb. f.o.b. plants. Awards were made to 20 out of 53 bidders who offered a total of 15,692,000 lbs. of product.

Approximately \$1,100,000 of Section 32 (tariff) funds were expended on the meat which is to be used for school lunch programs. The USDA will continue to accept offers on a weekly basis, with such offers due in Washington at 2 p.m. (EST) every Tuesday, for acceptance by wire filed not later than 8 a.m. (EST) on Friday of the same week.

Specifications call for frozen hamburger prepared from beef grading U. S. Commercial, U. S. Utility, or a combination of the two with a fat content within an 18-23 per cent range.

U. S. Hamburger Buying Will Help, Says ANCA President

Federal purchases of 50,000,000 lbs. of ground beef, as announced recently by the Agriculture Department, should be a "big help" toward strengthening a sagging market for cattle from drouth areas.

That was the statement this week by Don C. Collins, president of the

American National Cattlemen's Association, who added that the purchases would represent the meat from about 200,000 animals.

"Although prices for fed cattle have risen considerably in recent weeks, prices for poorly-fleshed animals have not followed," Collins said. He pointed out that the ground beef would not necessarily come only from drouth cattle, "but the program will help to take the pressure off during the large fall runs."

Collins said that government buying at this time would not only provide another market outlet for distress beef, but would "save the government money" by taking full advantage of the low point in the annual price cycle.

Collins said the USDA has promised to keep a close watch on the total cattle marketing situation and to take such further action if deemed necessary and practicable.

Meat Index Sharply Higher

The wholesale price index on meats for the week ended September 25 rose to its highest level in well over a year and was quoted at 91.1. This compared with 87.7 for the previous week and 85.4 for the month of September of last year. The average primary market price index worked upward to 115.2 from 115.1 the week before and was sharply higher than the September 1955 index of 111.7. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

USDA Will Buy Lard To Help Bolster Hog Prices—Benson

Agriculture Secretary Ezra T. Benson has moved to bolster the hog market by purchasing lard. No fixed goals have been set on the amount of lard to be bought, but it was indicated purchases may total about the same as last year, when the government bought 38,700,000 lbs. for \$5,600,000. The extent of buying will depend on market reaction, offering prices by packers and availability of outlets for donation of the lard.

Lard bought by the government from tariff receipts will be donated to school lunchrooms, charitable institutions and needy individuals in the U. S. First bids are due Monday, October 8, for acceptance by Friday, October 12. The department will accept bids each Monday for acceptance the following Friday until further notice.

ST. LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis on September 30, 1956 totaled 5,977,948 lbs. of pork compared with 5,454,960 lbs. at the close of August and 5,470,232 lbs. a year earlier, the St. Louis Livestock Exchange has reported. Lard stocks totaled 2,013,868 lbs., compared with 1,892,122 lbs. a month before and 1,741,364 lbs. a year earlier. September 30 pork stocks were little more than half the five-year average of 11,505,256 lbs. Area hog slaughter numbered 365,830 head.

DOMESTIC SAUSAGE

(L.c.l. prices)	
Pork sausage, hog cas.	45 @ 49
Pork sausage, bulk, 1-lb.	37 @ 40
Pork sausage, sheep cas.	
1-lb. pkge.	53 @ 56
Pork sausage, sheep cas.	
5-6 lb. pkge.	52 @ 54
Frankfurters, sheep cas.	52 1/2 @ 54
Frankfurters, skinless	43 @ 46
Bologna (ring)	38 @ 43
Bologna, artificial cas.	34 1/2 @ 38
Smoked liver, hog bungs	44 @ 46
Smoked liver, art. cas.	34 1/2 @ 41
Polish sausage, smoked	47 @ 54
New Eng. lunch, spec.	59 @ 62
Olive loaf	41 @ 46 1/2
Tongue and Blood	39 @ 42 1/2
Pepper loaf	42 @ 54 1/2
Pickle & Pimiento loaf	39 1/2 @ 42

SEEDS AND HERBS

(L.c.l. prices)	
Whole	Ground for sausage
Caraway seed	26 31
Cumin seed	26 31
Mustard seed:	
fancy	23
yellow Amer.	17
Oregano	34
Coriander	
Morocco, No. 1	25 25
Marjoram:	
French	60 65
Sage, Dalmatian	
No. 1	58 66

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	80 @ 92
Thuringer	45 @ 59
Farmer	71 @ 75
Holsteiner	73 @ 75
B. C. Salami	79 @ 82
Pepperoni	67 @ 71
Genoa style salami, ch.	94 @ 97
Cooked salami	44 @ 47
Sicilian	80 @ 84
Goteborg	71 @ 74
Mortadella	49 @ 52

SPICES

(Basis, Chgo., orig. bbls., bags, bales)	
Whole	Ground
Allspice, prime	1.00 1.10
Resifted	1.07 1.17
Chilli, Power	47
Chilli, Pepper	41
Cloves, Zanzibar	63 69
Ginger, Jam., unbl.	95 1.02
Mace, fancy Banda	3.25 3.50
West Indies	3.36
East Indies	3.10
Mustard, flour, fancy	37
No. 1	35
West India Nutmeg	1.80
Paprika, Spanish	51
Pepper, cayenne	54
Red, No. 1	54
White	52 56
Black	44 48

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)	
Beef Casings:	
Rounds—	
Export, narrow	1.10 @ 1.35
Export, med.	35/38 .. 90 @ 1.10
Export, med. wide	
32/35 mm.	1.10 @ 1.35
Export, med. wide	90 @ 1.10
38/40	90 @ 1.25
Export, wide, 40/44	1.30 @ 1.50
Export, jumbo, 44/48	2.00 @ 2.50
Domestic, regular	60 @ 85
Domestic, wide	75 @ 1.10
No. 1 weasands.	
24 inch/up	12 @ 16
No. 2 weas., 22 inch/up	9 @ 14
Middles—	
Sewing, 1 1/2 @ 2 1/2 in.	1.25 @ 1.65
Select, wide, 2 @ 2 1/2 in.	1.85 @ 2.10
Extra select.	
2 1/2 @ 2 1/2 in.	2.25 @ 2.60
Bungs, exp. No. 1	25 @ 34
Bungs, domestic	18 @ 25
Dried or salt bladders.	
Pork Casings:	
Extra narrow, 29 mm.	
and down	4.00 @ 4.15
Narrow.	
20 @ 32 mm.	3.75 @ 4.15
Medium.	
32 @ 35 mm.	2.25 @ 2.50
Spec. medium.	
35 @ 38 mm.	1.75 @ 2.50

Hog Bungs—

Sow	54 @ 60
Export, 34 in. cut	45 @ 50
Large price, 34 in.	34 @ 36
Med. prime, 34 in.	25 @ 27
Small prime	16 @ 20
Middles, 1 per set.	
cap off	55 @ 60
Sheep Casings (per bank):	
20/28 mm.	5.25 @ 6.00
24/26 mm.	5.50 @ 6.05
22/24 mm.	4.90 @ 5.25
20/22 mm.	4.00 @ 4.30
18/20 mm.	3.00 @ 3.25
16/18 mm.	1.85 @ 2.30

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$11.35
Pure rfd., gran. nitrate of soda	5.95
Pure rfd., powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.15
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve.	
L.A., class 200	8.15
Dextrose (less 200)	
Ceruleo, regular, cwt.	7.40
Ex-Warehouse, Chicago	7.59

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO October 2, 1956

WHOLESALE FRESH MEATS CARCASS BEEF

Steer:	
Prime, 600/800	49
Choice, 500/700	43 1/2
Choice, 700/800	44
Good, 500/600	36 1/2
Good, 600/700	36 1/2
Bull	24
Commercial cow	25
Canner-cutter cow	20

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	60n
Foreqtrs., 5/800	40n
Rounds, all wts.	51n
Td. loins, 50/70 (cl.)	94 @ 1.06
8q. chucks, 70/90	38 @ 1.06
Arm chucks, 80/110	35 @ 1.06
Briskets (cl.)	35 1/2 @ 1.06
Ribs, 25/35 (cl.)	62 @ 1.06
Navels, No. 1	14
Flanks, rough No. 1	15
Choice:	
Hindqtrs., 5/800	54n
Foreqtrs., 5/800	37
Rounds, all wts.	48 @ 1.06
8q. chucks, 70/90	38 @ 1.06
Arm chucks, 80/110	35 @ 1.06
Briskets (cl.)	35 1/2 @ 1.06
Ribs, 25/35 (cl.)	65 @ 1.06
Navels, No. 1	14
Flanks, rough No. 1	15
Good (all wts.):	
Rounds	45 @ 1.06
8q. cut chucks	35 @ 1.06
Briskets	34 @ 1.06
Ribs	53 @ 1.06
Loins	61 @ 1.06

COW & BULL TENDERLOINS

Fresh J/L, C-C grade	Froz. C/L
300/400	60 @ 1.06
400/500	60 @ 1.06
500/600	60 @ 1.06
600/700	60 @ 1.06
700/800	60 @ 1.06
800/900	60 @ 1.06
900/1000	60 @ 1.06
1000/1100	60 @ 1.06
1100/1200	60 @ 1.06
1200/1300	60 @ 1.06
1300/1400	60 @ 1.06
1400/1500	60 @ 1.06
1500/1600	60 @ 1.06
1600/1700	60 @ 1.06
1700/1800	60 @ 1.06
1800/1900	60 @ 1.06
1900/2000	60 @ 1.06

BEEF HAM SETS

Insides, 12/up	39 1/4
Outsides, 8/up	37 1/4
Kauckles, 7 1/2/up	39 1/4

CARCASS MUTTON

Choice, 70/down	14 @ 1.15
Good, 70/down	13 @ 1.14

BEEF PRODUCTS

Tongues, No. 1, 100's	26 1/2
Hearts, reg. 100's	12 1/2
Livers, sel., 35/50's	23 1/2
Livers, reg., 35/50's	13 1/2
Lips, scalded, 100's	11
Lips, unscaled, 100's	8 1/2
Tripe, scalded, 100's	7 1/2
Tripe, cooked, 100's	8 1/2
Melts, 100's	7 1/2
Lungs, 100's	7 1/2
Udders, 100's	4 1/2

FANCY MEATS

Beef tongues, corned	40
Veal breads, under 12 oz.	82
12 oz./up	99
Calif. tongues, 1 lb./dn.	23
Oxtails, under 3/4 lbs.	10
Ox tails, over 3/4 lbs.	12

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	
meat, barrels	30
Bullmeat, boneless, barrels	33
Beef trim., 75/85, barrels	23 @ 23 1/2
Beef trim., 85/90, barrels	27
Boneless chucks, barrels	29 1/2 @ 30
Beef cheek meat, trimmed, barrels	22 1/4
Shank meat, bbls.	32 1/2
Beef head meat, bbls.	17 1/2 n
Veal trim., boneless, barrels	27 @ 27 1/4

VEAL-SKIN OFF

(L.C.I. prices)	
(Carcasses)	
Prime, 90/120	\$41.00 @ 42.00
Prime, 120/150	\$40.00 @ 41.00
Choice, 90/120	\$38.00 @ 39.00
Choice, 120/150	\$36.00 @ 37.00
Good, 50/90	\$28.00 @ 32.00
Good, 90/120	\$33.00 @ 36.00
Good, 120/150	\$33.00 @ 36.00
Commercial, all wts.	\$24.00 @ 32.00

CARCASS LAMB

(L.C.I. prices)	
Prime, 35/45	43 1/2 @ 44 1/2
Prime, 45/55	44 @ 45
Choice, 35/45	43 1/2 @ 44 1/2
Choice, 45/55	43 1/2 @ 44 1/2
Choice, 55/65	43 1/2 @ 44 1/2
Good, all wts.	40 @ 42

NEW YORK October 2, 1956

WHOLESALE FRESH MEATS BEEF CUTS

Steer: (L.C.I. prices)	Western	Cwt.
Prime carc., 6/700	\$51.50 @ 53.00	
Prime carc., 7/800	50.50 @ 52.00	
Choice carc., 6/700	48.00 @ 49.00	
Choice carc., 7/800	47.00 @ 48.50	
Good carc., 6/700	43.00 @ 44.00	
Good carc., 7/800	43.00 @ 44.00	
Hinds, pr., 6/700	62.00 @ 65.00	
Hinds, pr., 7/800	62.00 @ 64.00	
Hinds, ch., 6/700	55.00 @ 59.00	
Hinds, ch., 7/800	54.00 @ 58.00	
Hinds, gd., 6/700	50.00 @ 52.00	
Hinds, gd., 7/800	50.00 @ 51.00	

BEEF CUTS

(L.C.I. prices, lb.)	
Prime steer:	
Hindqtrs., 600/700	64 @ 66
Hindqtrs., 700/800	62 @ 64
Hindqtrs., 800/900	60 @ 61
Rounds, flank off.	53 @ 55
Rounds, diamond	
bone, flank off.	53 @ 55
Short loins, untrim.	66 @ 1.02
Short loins, trim.	1.22 @ 1.32
Flanks	17 @ 18
Ribs (7 bone cut)	75 @ 80
Arm chucks	41 @ 42
Briskets	39 @ 40
Plates	16 @ 18

Choice steer:	
Hindqtrs., 600/700	57 @ 61
Hindqtrs., 700/800	56 @ 59
Hindqtrs., 800/900	55 @ 58
Rounds, flank off.	50 @ 53
Rounds, diamond	
bone, flank off.	51 @ 54
Short loins, untrim.	66 @ 1.14
Short loins, trim.	1.16 @ 1.18
Ribs (7 bone cut)	64 @ 68
Arm chucks	39 @ 41
Briskets	37 @ 39
Plates	16 @ 18

FANCY MEATS (L.C.I. prices)

Veal breads, 6/12 oz.	71
12 oz./up	92
Beef livers, selected	28
Beef kidneys	14
Oxtails, 3/4 lb. frozen	10

LAMB

(L.C.I. carcass prices, cwt.)	
City	
Prime, 30/40	\$49.00 @ 50.00
Prime, 40/45	51.00 @ 54.00
Prime, 45/55	46.00 @ 50.00
Prime, 55/65	48.00 @ 49.00
Choice, 30/40	48.00 @ 50.00
Choice, 40/45	50.00 @ 53.00
Choice, 45/55	46.00 @ 48.00
Choice, 55/65	47.00 @ 49.00
Good, 30/40	46.00 @ 48.00
Good, 40/45	47.00 @ 49.00
Good, 45/55	43.00 @ 47.00
Western	
Prime, 45/55	\$44.00 @ 46.00
Prime, 45/55	45.00 @ 48.00
Prime, 55/65	45.00 @ 46.00
Choice, 45/55	44.00 @ 46.00
Choice, 45/55	45.00 @ 47.00
Choice, 55/65	45.00 @ 46.00
Good, 45/55	41.00 @ 42.00
Good, 45/55	43.00 @ 44.00

VEAL-SKIN OFF

(L.C.I. carcass prices)	
Western	
Prime, 90/120	\$41.00 @ 45.00
Choice, 90/120	36.00 @ 42.00
Good, 50/90	29.00 @ 33.00
Good, 90/120	35.00 @ 38.00
Com'l, 50/90	26.00 @ 29.00
Com'l, 90/120	26.00 @ 32.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.25
Edible suet (cwt.)	2.50
Inedible suet (cwt.)	2.50

N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service, week ended Sept. 29, 1956, with comparisons:

STEERS AND HEIFERS: Carcasses	
Week ended Sept. 29	not av.
Week previous	10,229
COW:	
Week ended Sept. 29	not av.
Week previous	1,144
BULL:	
Week ended Sept. 29	not av.
Week previous	463
VEAL:	
Week ended Sept. 29	not av.
Week previous	14,015
LAMB:	
Week ended Sept. 29	not av.
Week previous	26,835
MUTTON:	
Week ended Sept. 29	not av.
Week previous	630
HOG AND PIG:	
Week ended Sept. 29	not av.
Week previous	9,807
PORK CUTS:	
Week ended Sept. 29	not av.
Week previous	740,366
BEEF CUTS:	
Week ended Sept. 29	not av.
Week previous	318,004
VEAL AND CALF CUTS:	
Week ended Sept. 29	not av.
Week previous	2,540
LAMB AND MUTTON:	
Week ended Sept. 29	not av.
Week previous	13,088
BEEF CURED:	
Week ended Sept. 29	not av.
Week previous	13,341
PORK CURED AND SMOKED:	
Week ended Sept. 29	not av.
Week previous	205,652
LARD AND PORK FAT:	
Week ended Sept. 29	not av.
Week previous	15,206

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Sept. 29	not av.
Week previous	9,076
CALVES:	
Week ended Sept. 29	not av.
Week previous	12,294

HOGS:	
Week ended Sept. 29	not av.
Week previous	59,214
SHEEP:	
Week ended Sept. 29	not av.
Week previous	46,313

COUNTRY DRESSED MEAT

Carcases	
Week ended Sept. 29	not av.
Week previous	6,410
HOGS:	
Week ended Sept. 29	not av.
Week previous	1
LAMB AND MUTTON:	
Week ended Sept. 29	not av.
Week previous	10

PHILA. FRESH MEATS

Oct. 2, 1956	
WESTERN DRESSED	
STEER CARCASSES: (cwt.)	
Choice, 500/700	\$49.50 @ 50.50
Choice, 700/900	49.50 @ 50.50
Good, 500/700	41.50 @ 43.00
Hinds, choice	38.00 @ 41.00
Hinds, good	48.00 @ 52.00
Rounds, choice	52.00 @ 56.00
Rounds, good	46.00 @ 50.00
COW:	
Com'l, all wts.	28.50 @ 29.50
Utility, all wts.	26.00 @ 27.00
VEAL (SKIN OFF):	
Choice, 90/120	40.00 @ 43.00
Choice, 120/150	40.00 @ 43.00
Good, 50/90	33.00 @ 35.00
Good, 90/120	35.00 @ 37.00
Good, 120/150	36.00 @ 38.00
LAMB:	
Ch. & pr., 30/45	46.00 @ 51.00
Ch. & pr., 45/55	48.00 @ 51.00
Good, 30/45	43.00 @ 46.00
Good, 45/55	43.00 @ 46.00
LOCALLY DRESSED	
STEER BEEF (lb.): Choice	Good
Carc., 500/700	\$50 @ 52
Carc., 700/900	49 @ 51
Hinds, 500/700	50 @ 51
Hinds, 700/900	50 @ 51
Rounds, no flank	54 @ 57
Rip rd. + flank	53 @ 55
Full loin, untrim.	63 @ 65
Short loin, untrim.	70 @ 72
Ribs (7 bone)	65 @ 67
Arm chucks	41 @ 43
Briskets	40 @ 42
Short plates	15 @ 18

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	Oct. 2	Oct. 2	Oct. 2
FRESH BEEF (Carcasses):			
STEER:			
Choice:			
500-600 lbs.	\$40.50 @ 42.00	\$42.00 @ 43.00	\$42.00 @ 44.00
600-700 lbs.	39.50 @ 41.00	40.00 @ 42.00	41.00 @ 44.00
Good:			
500-600 lbs.	36.00 @ 38.00	37.00 @ 38.00	40.00 @ 42.00
600-700 lbs.	34.00 @ 36.00	36.00 @ 37.00	38.00 @ 41.00
Standard:			
350-600 lbs.	31.00 @ 35.00	32.00 @ 36.00	30.00 @ 38.00
COW:			
Standard, all wts.	32.00 @ 35.00	26.00 @ 28.00	None quoted
Commercial, all wts.	30.00 @ 35.00	23.00 @ 26.00	24.00 @ 29.00
Utility, all wts.	22.00 @ 24.00	21.00 @ 23.00	22.00 @ 26.00
Canner-Cutter	None quoted	18.00 @ 20.00	18.00 @ 20.00
Bull, util. & com'l.	27.00 @ 30.00	None quoted	None quoted
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	38.00 @ 40.00	35.00 @ 37.00	32.00 @ 35.00
Good:			
200 lbs. down	35.00 @ 37.00	34.00 @ 36.00	31.00 @ 33.00
LAMB (Carcasses):			
Prime:			
45-55 lbs.	41.00 @ 43.00	43.00 @ 45.00	41.00 @ 44.00
55-65 lbs.	40.00 @ 42.00	41.00 @ 43.00	40.00 @ 42.00
Choice:			
45-55 lbs.	41.00 @ 43.00	42.00 @ 44.00	41.00 @ 44.00
55-65 lbs.	40.00 @ 42.00	40.00 @ 42.00	40.00 @ 42.00
Good, all wts.	38.00 @ 42.00	35.00 @ 41.00	36.00 @ 41.00
MUTTON (EWES):			
Choice, 70 lbs. down	16.00 @ 19.00	None quoted	11.00 @ 14.00
Good, 70 lbs. down	16.00 @ 19.00	None quoted	12.00 @ 15.00

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

(Carlot basis, Chicago price zone, Oct. 3, 1956)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
38 1/2	10/12	38 1/2	23 1/2	6/8	23 1/2		
37 1/2	12/14	37 1/2	26 1/2	8/10	26 1/2		
37	14/16	37	24 1/2	10/12	24 1/2		
39	16/18	39	24 1/2	12/14	24 1/2		
39	18/20	39	24 1/2	14/16	24 1/2		
39	20/22	39	24 1/2	16/18	24 1/2		
39n	22/24	39n	24a	18/20	24a		
39n	24/26	39n					
37 1/2n	25/30	37 1/2n					
37	25/up, 2's in	37					

Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.

PICNICS				FRESH PORK CUTS			
Fresh or F.F.A.		Frozen		Job Lot		Cur Lot	
21 1/2	4/6	21 1/2		42 1/2	Loins, 12/dn.	41 1/2	b
20 1/2	6/8	20 1/2		42 1/2	Loins, 12/16	41 1/2	b
20 1/2n	8/10	20 1/2n		42	Loins, 16/20	41 1/2	42
20 1/2n	10/12	20 1/2n		40	Loins, 20/up	40	
20 1/2n	12/14	20 1/2n		34	Butts, 4/8	32 1/2	
20 1/2	8/up, 2's in	20 1/2		33 1/2	Butts, 8/12	32	
				33 1/2	Butts, 8/up	32	
				36 1/2	Ribs, 3/dn.	33a	
				26	Ribs, 3/5	25	
				19	Ribs, 5/up	16n	

FAT BACKS				OTHER CELLAR CUTS			
Fresh or Frozen		Cured		Fresh or Frozen		Cured	
10 1/2	6/8	10 1/2		13 1/2	Square Jowls	unq.	
10 1/2	8/10	10 1/2		11 1/2	Jowl Butts, Loose	11 1/2	
12 1/2n	10/12	13 1/2		12n	Jowl Butts, Boxed	unq.	
13 1/2n	12/14	14 1/2					
13 1/2n	14/16	14 1/2					
14 1/2n	16/18	15 1/2					
14 1/2n	18/20	15 1/2					
14 1/2n	20/25	15 1/2					

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, SEPT. 28, 1956				
Open	High	Low	Close	
Oct. 11.67	11.67	11.37	11.40	
-65				
Nov. 11.75	11.77	11.47	11.52	
-77				
Dec. 13.22	13.22	13.05	13.12	
Jan. 13.07	13.07	13.00	13.00	
Mar. 13.22	13.22	13.15	13.17	

Sales: 10,840,000 lbs.

Open interest at close Thurs., Sept. 27: Oct. 765, Nov. 1,052, Dec. 401, Jan. 110, and Mar. 119 lots.

MONDAY, OCT. 1, 1956				
Open	High	Low	Close	
Oct. 11.35	11.45	11.32	11.35	
-32				
Nov. 11.45	11.57	11.45	11.45	
Dec. 13.05	13.17	13.05	13.07a	
Jan. 12.95	13.07	12.95	13.00a	
Mar. 13.20	13.20	13.10	13.10a	

Sales: 7,320,000 lbs.

Open interest at close Fri., Sept. 28: Oct. 706, Nov. 1,074, Dec. 425, Jan. 111, and Mar. 121 lots.

TUESDAY, OCT. 2, 1956				
Open	High	Low	Close	
Oct. 11.45	11.47	11.30	11.42b	
Nov. 11.50	11.60	11.40	11.55a	
Dec. 13.12	13.15	13.10	13.12a	
Jan. 13.10	13.12	13.02	13.06a	
-12				
Mar. 13.25	13.25	13.15	13.17b	

Sales: 7,600,000 lbs.

Open interest at close Mon., Oct. 1: Oct. 606, Nov. 1,085, Dec. 431, Jan. 116, and Mar. 129 lots.

WEDNESDAY, OCT. 3, 1956				
Open	High	Low	Close	
Oct. 11.55	11.75	11.52	11.55a	
Nov. 11.60	11.82	11.60	11.82a	
-67				
Dec. 13.20	13.47	13.20	13.45	
Jan. 13.17	13.52	13.17	13.50	
-32				
Mar. 13.32	13.55	13.30	13.55	

Sales: 12,000,000 lbs.

Open interest at close Tues., Oct. 2: Oct. 585, Nov. 1,069, Dec. 441, Jan. 115, and Mar. 140 lots.

THURSDAY, OCT. 4, 1956				
Open	High	Low	Close	
Oct. 11.80	11.85	11.60	11.62b	
-82				
Nov. 11.90	11.95	11.70	11.70b	
-92				
Dec. 13.50	13.57	13.30	13.35b	
-52				
Jan. 13.62	13.65	13.40	13.45	
Mar. 13.67	13.70	13.47	13.50a	

Sales: 11,000,000 lbs.

Open interest at close Wed., Oct. 3: Oct. 571, Nov. 1,106, Dec. 1,448, Jan. 126, and Mar. 152 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

Oct. 2, 1956 (i.e.l. prices)	
Hams, skinned, 12/12	40
Hams, skinned, 12/14	38 1/2
Hams, skinned, 14/16	38 1/2
Picnics, 4/6 lbs., loose	23
Picnics, 6/8 lbs., loose	22
(Job lots)	
Pork loins, boneless	70
Shoulders, 16/dn., loose	29
Pork hivers, fresh, 10 1/2-82	14
Tenderloins, fresh, 10 1/2-82	68 1/2
Neck bones, bbls.	9
Ears, 30's	8
Feet, s.c., bbls.	6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)	
Pork trim., guar. 40%	18
Pork trim., guar. 50%	19
Pork trim., 80% lean, bbls.	35
Pork trim., 95% lean, bbls.	43 1/2 @ 44
Pork head meat	22
Pork cheek meat, trim., bbls.	26

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$16.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.75
Kettle rendered tierces, f.o.b. Chicago	16.75
Leaf, kettle rendered tierces, f.o.b. Chicago	17.25
Lard flakes, f.o.b. Chicago	18.50
Neutral tierces, f.o.b. Chicago	18.50
Standard shortening, N. & S. (del.)	20.75
Hydro shortening, N. & S.	21.75

WEEK'S LARD PRICES

P.B. or D.R. Cash Tierces (Open (Bd. Trade) Mkt.)		P.B. or D.R. Loose tins (Open (Bd. Trade) Mkt.)	
Sept. 28	11.40n	12 1/2 @ 12 1/2	14.25n
Sept. 29	11.40n	12 1/2 @ 12 1/2	14.25n
Oct. 1	11.35n	12 1/2 @ 12 1/2	14.25n
Oct. 2	11.42 1/2n	12.00	14.00n
Oct. 3	11.75n	12.00n	14.00n
Oct. 4	11.62 1/2n	12.00	14.00n

ALL HOGS SHOW MINUS VALUE THIS WEEK

Cut-out margins fell off rather sharply on some hogs this week, returning light and mediumweights back into the minus column. Heavies gained some. Pork prices, falling at a faster rate than the live hogs, accounted for the break in values.

-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
Value	per cwt.	Value	per cwt.	Value	per cwt.
per cwt. alive	yield	per cwt. alive	yield	per cwt. alive	yield
Lean cuts	\$11.16	\$10.96	\$15.52	\$17.27	\$15.91
Pat cuts, lard	4.91	7.68	7.44	5.19	7.22
Ribs, trimms., etc.	1.76	2.56	1.60	1.41	2.05
Cost of hogs	\$16.44	\$16.65	\$22.20	\$16.60	
Condemnation loss	.08	.08	.08	.08	
Handling, overhead	2.00	1.81	1.51	1.51	
TOTAL COST	\$18.32	\$18.36	\$26.04	\$18.01	\$25.40
TOTAL VALUE	17.83	25.83	25.25	17.91	23.19
Cutting margin	-\$.49	-\$.56	-\$.79	-\$.14	-\$.21
Margin last week	+.43	+.64	+.05	+.05	-.20

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles Oct. 2		San Francisco Oct. 2		No. Portland Oct. 2	
FRESH PORK (Carcass): (Packer style)		(Shipper style)		(Shipper style)	
80-120 lbs., U.S. 1-3	None quoted	None quoted	None quoted	None quoted	None quoted
120-170 lbs., U.S. 1-3	\$30.00 @ 32.00	None quoted	None quoted	\$28.00 @ 29.50	
FRESH PORK CUTS, No. 1:					
LOINS:					
8-10 lbs.	48.00 @ 52.00	51.00 @ 57.00	52.00 @ 57.00	52.00 @ 57.00	
10-12 lbs.	48.00 @ 52.00	51.00 @ 57.00	52.00 @ 57.00	52.00 @ 57.00	
12-16 lbs.	48.00 @ 52.00	50.00 @ 55.00	51.00 @ 59.00	51.00 @ 59.00	
PICNICS: (Smoked)					
4-8 lbs.	31.00 @ 36.00	34.00 @ 38.00	33.00 @ 37.00	33.00 @ 37.00	
HAMS, Skinned:					
12-16 lbs.	45.00 @ 52.00	50.00 @ 55.00	48.00 @ 52.00	48.00 @ 52.00	
16-18 lbs.	45.00 @ 52.00	50.00 @ 55.00	48.00 @ 52.00	48.00 @ 52.00	
BACON "Dry" Cure No. 1:					
6-8 lbs.	36.00 @ 44.00	42.00 @ 46.00	41.00 @ 44.00	41.00 @ 44.00	
8-10 lbs.	35.00 @ 43.00	42.00 @ 46.00	39.00 @ 42.00	39.00 @ 42.00	
10-12 lbs.	35.00 @ 40.00	38.00 @ 42.00	37.00 @ 40.00	37.00 @ 40.00	
LARD, Refined:					
1-lb. carton	17.00 @ 20.50	20.00 @ 21.00	16.00 @ 18.50	16.00 @ 18.50	
50-lb. cartons & cans	15.75 @ 19.50	19.00 @ 20.00	None quoted	None quoted	
Tierces	15.00 @ 19.00	18.00 @ 19.00	13.00 @ 17.00	13.00 @ 17.00	

N. Y. FRESH PORK CUTS

Oct. 2, 1956 (i.e.l. prices)	
Western	
Pork loins, 8/12	\$47.00 @ 51.00
Pork loins, 12/16	47.00 @ 49.00
Hams, sknd., 10/4	44.00 @ 45.00
Boston butts, 4/8	38.00 @ 40.00
Regular picnics, 4/8	27.00 @ 30.00
Spareribs, 3/down	37.00 @ 41.00
Pork trim., regular	22.00
Pork trim., spec. 80%	38.00
City	
Hams, sknd., 10/4	43.00 @ 47.00
Pork loins, 8/12	47.00 @ 51.00
Pork loins, 12/16	47.00 @ 50.00
Pork butts, 4/8	39.00 @ 42.00
Picnics, 4/8	30.00 @ 32.00
Spareribs, 3/down	39.00 @ 42.00

N. Y. DRESSED HOGS

(Heads on, leaf fat in) (i.e.l. prices)	
50 to 75 lbs.	not available
75 to 100 lbs.	not available
100 to 125 lbs.	not available
125 to 150 lbs.	not available

CHGO. WHOLESALE SMOKED MEATS

Oct. 2, 1956	
Hams, skinned, 14/16 lbs., (Av.) wrapped	45
Hams, skinned, 14/16 lbs., ready-to-eat wrapped	46
Hams, skinned, 16/18 lbs., wrapped	46
Hams, skinned, 16/18 lbs., ready-to-eat wrapped	47
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	37
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	38
Bacon, No. 1 sliced, 1-lb. heat seal, self service pkg.	50

PHILA. FRESH PORK

Oct. 2, 1956	
WESTERN DRESSED	
PORK CUTS—U.S. No. 1-3, LB.	
Reg. loins, trmd., 8/12	45 @ 48
Reg. loins, trmd., 12/16	45 @ 48
Butts, Boston, 4/8	38 @ 38
Spareribs, 3/down	37 @ 39
LOCALLY DRESSED	
Pork loins, 8/12	45 @ 50
Pork loins, 12/16	45 @ 50
Bellies, 10/12	26 @ 28
Spareribs, 3/down	41 @ 42
Sk. hams, 10/12	43 @ 46
Sk. hams, 12/14	43 @ 46
Picnics, 4/8	27 @ 31
Boston Butts, 4/8	37 @ 40

HOG CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended Sept. 29, 1956 was 10.7, the U. S. Department of Agriculture has reported. This ratio compared with the 10.2 ratio for the preceding week and 12.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.569, \$1.584 and \$1.326 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Oct. 3, 1956

BLOOD

Carground, per unit of ammonia
bulk *5.75n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *6.75n
Med. test *6.50n
High test *5.75@6.50n
Liquid stick, tank cars *1.75

PACKINGHOUSE FEEDS

Carlots ton
50% meat, bone scraps, bagged... \$ 80.00@ 87.50
50% meat, bone scraps, bulk ... 77.50@ 82.50
55% meat scraps, bagged 98.00
60% digester tankage, bagged ... 80.00@ 87.50
60% digester tankage, bulk 77.50@ 85.00
80% blood meal, bagged 110.00@ 125.00
Steam bone meal, bagged
(Specially prepared) 85.00
60% steam bone meal, bagged... 75.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia *4.50@5.00
Hoof meal, per unit ammonia 4.50

DRY POWDERED TANKAGE

Low test, per unit prot. *1.45@1.50n
Med. test, per unit prot. *1.40n
High test, per unit prot. *1.35n

GELATINE AND GLUE STOCKS

Cwt.
Calf trimmings (limed) (glue) ... 1.25@ 1.35
Hide trimm. (green salted) (glue) ... 6.00@ 7.00
Cattle jaws, scraps and knuckles,
per ton 55.00@57.00
Pig skin scraps (edible) 6.50@ 7.00

ANIMAL HAIR

Winter coil dried, per ton *110.00@115.00
Summer coil dried, per ton 47.50@50.00
Cattle switches, per piece 3 1/2@5
Winter processed, gray, lb. 21 1/2
Summer processed, gray, lb. 14 1/2

*Delivered. n—nominal.

TALLOW and GREASES

Wednesday, Oct. 3, 1956

A moderate trade developed late last week in inedible tallow and grease. On Friday, bleachable fancy tallow was offered at 7 3/4c, Chicago, with the market indicating a soft undertone. No. 1 tallow sold at 6 1/4c, and special tallow at 6 1/2c, delivered Chicago.

On Monday of the new week, edible tallow was bid at 10 3/4c, f.o.b. River points, but held at 1/4c higher. Bleachable fancy tallow was bid at 7 1/4c, c.a.f. Chicago, and again at 7 1/2c, c.a.f. East. Choice white grease, all hog, was bid at 7 3/4@7 1/2c, c.a.f. New York, and held at 8c. Edible tallow sold again at 11c, f.o.b. River points, and 11 1/2c, Chicago, and Chicago basis.

Only a light trade took place on Tuesday. A few tanks of bleachable fancy tallow sold at 7 1/4c, c.a.f. Chicago. Choice white grease, all hog, was bid at the same price, Chicago. Edible tallow traded 1/4c higher at

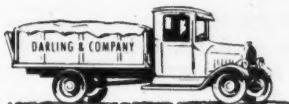
11 1/2c, c.a.f. Chicago price zone.

At midweek, prime tallow sold at 6 3/4c, and bleachable fancy tallow at 7 1/2c, c.a.f. Chicago. Choice white grease, all hog, sold at 8c, c.a.f. East, for export. The same was bid at 7 3/4c, c.a.f. New York, and offered at 8c, for domestic use. Bleachable fancy tallow met inquiry at 7 3/4c, delivered East. Indications were that hard body might bring 1/4c higher. Yellow grease was bid at 6 1/4c, c.a.f. East, and 5 1/2c, c.a.f. Chicago. Edible tallow was available at 11 1/2c, f.o.b. midwest point.

TALLOW: Wednesday's quotations: edible tallow, 11c, f.o.b. River, and 11 1/2c, Chicago basis; original fancy tallow, 7 3/4c; bleachable fancy tallow, 7 1/2c; prime tallow, 6 3/4@6 1/2c; special tallow, 6 3/4@6 1/2c; No. 1 tallow, 6@6 1/2c; and No. 2 tallow, 5 1/4c.

GREASES: Wednesday's quotations: Choice white grease, not all hog, 7 1/2c; B-white grease, 6 3/4@6 1/2c; yellow grease, 5 1/2@5 3/4c; house grease, 5 1/4c; and brown grease, 5c. Choice white grease, all hog, was quoted at 7 3/4@8c.

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OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE

EASTERN BY-PRODUCTS

New York, Oct. 3, 1956

Dried blood was quoted Wednesday at \$5 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$5.50 nominal per unit of ammonia and dry rendered tankage was priced at \$1.25 nominal.

N.Y. COTTONSEED OIL FUTURES

MONDAY, OCT. 1, 1956

	Open	High	Low	Close
Oct.	14.42b	14.67	14.55	14.56b
Dec.	14.86b	14.95	14.78	14.81
Jan.	14.55b			14.75b
Mar.	15.08b	15.26	15.05	15.12
May	15.15b	15.38	15.22	15.20b
July	15.10b	15.29	15.16	15.09b
Sept.	14.90b			14.95b
Oct.	14.75b			14.75b
Dec.				14.55b

Sales: 298 lots.

TUESDAY, OCT. 2, 1956

	Open	High	Low	Close
Oct.	14.65b	14.85	14.58	14.45b
Dec.	14.85	14.93	14.87	14.72b
Jan.	14.90b	15.00	15.00	14.65b
Mar.	15.15b	15.20	15.00	15.04
May	15.26	15.32	15.08	15.11b
July	15.13	15.20	15.04	15.06
Sept.	14.95b	15.05	14.98	14.87b
Oct.	14.75b			14.65b
Dec.				14.50b

Sales: 225 lots.

WEDNESDAY, OCT. 3, 1956

	Open	High	Low	Close
Oct.	14.50b	14.90	14.60	14.93b
Dec.	14.76b	15.06	14.85	15.06
Jan.	14.65b			14.65b
Mar.	15.05b	15.39	15.15	15.39
May	15.21	15.44	15.19	15.40b
July	15.12b	15.41	15.15	15.40
Sept.	14.90b	14.95	14.95	15.22b
Oct.	14.70b			15.05b
Dec.				14.85b

Sales: 449 lots.

VEGETABLE OILS

Wednesday, Oct. 3, 1956

Crude cottonseed oil, f.o.b.	
Valley	12½n
Southeast	12½n
Texas	12½n
Corn oil in tanks, f.o.b. mills	12½pd
Soybean oil, Decatur	12pd
Peanut oil, f.o.b. mills	15½pd
Coconut oil, f.o.b. Pacific Coast	10½@11n
Cottonseed foots:	
Midwest and West Coast	1½ @ 1½
East	1½ @ 1½

OLEOMARGARINE

Wednesday, Oct. 3, 1956

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	25
Water churned pastry	24

OLEO OILS

Wednesday, Oct. 3, 1956

Prime oleo stearine (slack barrels)	12½
Extra oleo oil (drums)	18½
Prime oleo oil (drums)	18

n—nominal. a—asked. b—bid. pd.—paid.

HIDES AND SKINS

Hides decline ½c in big packer market in heavy dealings Tuesday—Midweek market quiet—Small packer and country hides show easiness—River kip sold steady—Shearlings trade at various prices, depending on quality.

CHICAGO

PACKER HIDES: On Tuesday, a good volume traded at a ½c decline. River light native steers sold at 15½c, River heavy native steers at 14c and lower freight points at 14½c, butt-branded steers at 11½c and Colorados at 10½c. Heavy native cows, all points, sold at 14c, Northern branded cows at 12c and Southwesterns at 13c. Trading on Northern light native cows was at 15½c, 16½c for St. Louis production, and 17c for other River points.

SMALL PACKER AND COUNTRY HIDES: There was evidence of weakness in small packer hides. The 50@52-lb. average sold in the Midwest at 13c. The 60-lb. average was nominal at 10½c. Although offerings of 38 lb. average out of the Southwest last week were at 20@21c, asking prices this week were cut to 19c. Buying inquiry for this average was 18c. Some 50@52-lb. average straight locker butchers sold at 10½c. Renderers were quoted at 9@9½c.

CALFSKINS AND KIPSKINS: Southwestern kip sold at 32c on Monday, and River kip sold steady Tuesday at 33c.

SHEEPSKINS. Inquiry for shearlings was good. No. 1 shearlings sold at 3.00 for good quality, with plainer quality at 2.25. Other No. 1 shearlings were offered at 3.15 and 2.75. Fall clips sold at 3.50 for good quality, with more offered at 3.25 and 3.60. No. 2 shearlings sold at 1.75@1.90. No. 3 shearlings were

nominal at .75@.85. Dry pelts were nominal at .25. Pickled lamb skins, were quoted at 10.00@10.50, and sheep at 12.00@12.50.

CHICAGO HIDE QUOTATIONS

PACKER HIDES	Week ended Oct. 3, 1956	Cor. Week
Lgt. native steers	15½@16n	15n
Hvy. nat. steers	14 @14½n	14½@15n
Ex. lgt. nat. steers	19½n	
Butt-brand. steers	11½n	11½n
Colorado steers	10½n	10½n
Hvy. Texas steers	11½n	11½n
Light Texas steers	13n	
Ex. lgt. Texas steers	16½n	15½n
Heavy native cows	14n	12½@13n
Light nat. cows	15½@17n	13 @14
Branded cows	12 @13n	10½@11n
Native bulls	9½@10n	10n
Branded bulls	8½@9n	9n
Calfskins:		
Northern, 10/15	50n	47½n
10 lbs./down	40n	52½n
Kips, Nor., nat., 15/25	33n	34n

SMALL PACKER HIDES	Week ended Oct. 3, 1956	Cor. Week
STEERS AND COWS:		
60 lbs. and over	10½n	9½n
50 lbs.	13n	11 @11½n

SMALL PACKER SKINS	Week ended Oct. 3, 1956	Cor. Week
Calfskins, all wts.	35 @36n	35 @40n
Kipskins, all wts.	25 @26n	21 @22n

SHEEPSKINS	Week ended Oct. 3, 1956	Cor. Week
Packer shearlings:		
No. 1	2.75@3.00	2.75n
Dry Pelts	25n	21@22
Horsehides, Untrim.	9.50@10.00n	7.75@8.00n

N. Y. HIDE FUTURES

MONDAY, OCT. 1, 1956

	Open	High	Low	Close
Oct.	13.50b	13.40	12.85	13.20b-35n
Jan.	12.95b	13.00		12.85
Apr.	13.08b			12.95b-13.00n
July	13.20b	13.20		13.05b-15n
Oct.	13.30b			13.25b-30n
Jan.	13.40b			13.35b-50n

Sales: 11 lots.

TUESDAY, OCT. 2, 1956

	Open	High	Low	Close
Oct.	13.10b	13.10	12.65	12.65
Jan.	12.80b	12.80	12.68	12.70b-80n
Apr.	12.90b	12.90	12.90	12.91b-13.00n
July	13.03b	13.20	13.05	13.10b-20n
Oct.	13.35b	13.35	13.30	13.25b-40n
Jan.	13.25b			13.45b-60n

Sales: 109 lots.

WEDNESDAY, OCT. 3, 1956

	Open	High	Low	Close
Oct.	12.65b	12.70	12.20	12.25b-35n
Jan.	12.70b	12.70	12.50	12.55b-70n
Apr.	12.85b	12.91	12.70	12.75b-90n
July	13.00b			12.95b-13.10n
Oct.	13.00b	13.25	13.20	13.20b-40n
Jan.	13.25b			13.40b-65n

Sales: 68 lots.

THURSDAY, OCT. 4, 1956

	Open	High	Low	Close
Oct.	12.15	12.42	12.15	12.30
Jan.	12.40b	12.60	12.45	12.50
Apr.	12.75	12.75	12.69	12.69
July	13.05	13.05	13.05	12.95b-13.00n
Oct.	13.20b	13.28	13.25	13.28
Jan.				13.43b-60n

Sales: 44 lots.



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LIVESTOCK MARKETS...Weekly Review

Champion Steer Brings \$1.25 lb. At New York Stock Show

The grand champion steer of the 7th annual New York Livestock Show at Caledonia sold at \$1.25 a lb. to Knight's Public Market. The winner, a Hereford, was shown by J. W. Woodward, Scottsville, N. Y.

Champion 4-H lamb, shown by John Adams, Sodus, N. Y., was purchased by J. W. Bostwick & Son, Caledonia, N. Y., at \$1.75 a lb. Champion 4-H hog, weighing 220 lbs. shown by Bruce Culver, Aurora, N. Y., was purchased by Tobin Packing Co., Rochester, for \$2 a lb.

A total of 126 steers, 129 hogs and 100 lambs consigned by 4-H Club boys and girls sold for \$49,005.

Australian Shearing Table To Be Manufactured in U. S.

A Chicago firm is planning to tool for the manufacture of the Cooper Mechanical Wool Shearing table recently introduced in Australia.

The introduction of the mechanical shearing table in Australia is con-

sidered a result of recent labor difficulties. However, a mechanical shearing table may prove to have more practical application in the United States than in Australia. Due to the higher cost of labor in the U. S. efficiency assumes more importance.

SALABLE AND DRIVEN-IN RECEIPTS AT 63 MARKETS

Total salable and driven-in receipts of livestock by classes during Aug., 1956 and 1955 at the 63 markets.

TOTAL SALABLE RECEIPTS*	
	Aug. 1956
Cattle	1,763,789
Calves	356,617
Hogs	1,813,828
Sheep	785,066
TOTAL DRIVEN-IN RECEIPTS	
	Aug. 1956
Cattle	1,759,023
Calves	396,065
Hogs	2,194,665
Sheep	774,352

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 63 public markets constituted the following percentages to total Aug. receipts: Cattle, 82.0; calves, 78.5; hogs, 87.8, and sheep 52.2. Percentages in 1955 were 87.5, 87.9, 87.6 and 57.2.

NLPB Plans Drive For Law To Allow Stock Check-Offs

Members of the National Livestock Promotion Board, at a recent meeting in Kansas City, agreed unanimously that the "cattle, hog and sheep producing industries should unite in their efforts to secure federal legislation to permit each segment of the livestock industry to collect funds for promotion, education and research on a voluntary point-of-sale deduction basis."

Agreeing that federal legislation would be necessary in order to institute a check-off system, the board laid plans for going ahead with its effort to obtain favorable congressional action.

The proposed check-off system, which would deduct 10c per head on cattle, 5c on hogs and 2½c on sheep at the point of sale, has been ruled illegal under the Packers and Stockyards Act, thus the move to get Congress to change the law.

"All we want is the legal right to help ourselves," declared Chairman J. C. Holbert.



THE FACTS ARE:

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because we are the best!

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DAYTON, OHIO	NASHVILLE, TENN.	SIoux FALLS, S.D.
DETROIT, MICH.		VALPARAISO, IND.
FLORENCE, S.C.		
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EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, September 29, 1956, as reported to The National Provisioner:

CHICAGO
Armour, 9,454 hogs; Shippers, 12,187 hogs; and Others, 21,104 hogs.
Totals: 23,099 cattle, 745 calves, 42,745 hogs, and 1,550 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour.. 3,220 1,067 3,386 1,862
Swift .. 4,076 1,352 5,214 3,417
Wilson .. 1,359 .. 5,168 ..
Butchers 5,999 695 337 ..
Others .. 2,878 .. 1,812 2,097
Totals 17,522 3,114 15,917 7,376

OMAHA
Cattle Calves Hogs Sheep
Armour .. 8,687 7,451 2,573 ..
Cudahy .. 4,960 7,372 1,152 ..
Swift .. 220 .. 242 ..
Wilson .. 2,123 5,917 2,303 ..
Am. Stores 660
Cornhuskers 1,467
O'Neill .. 890
Neb. Beef .. 773
Gr. Omaha 908
Rothschild 862
Kings .. 1,680
Roth .. 1,763
Omaha .. 638
Others .. 500 12,345
Totals .. 26,205 33,285 6,273

E. ST. LOUIS
Cattle Calves Hogs Sheep
Armour.. 2,879 1,052 11,734 2,460
Swift
Hunter .. 1,619 .. 8,136 ..
Hell 2,807 ..
Krey 13,860 ..
Totals 4,498 1,052 36,537 2,460

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift .. 4,420 924 14,422 5,794
Armour.. 5,951 606 8,835 1,184
Others .. 5,730 219 2,988 462
Totals*14,101 1,749 24,245 7,440

*Do not include 84 cattle, 404 calves, 5,527 hogs, and 12,814 sheep direct to packers.

SIOUX CITY
Cattle Calves Hogs Sheep
Armour.. 3,880 8 9,301 4,562
S.C. Dr.
Beef .. 4,316
Swift .. 122
Butchers 667
Others .. 6,825 1 10,676 954
Totals 16,610 9 20,017 7,061

WICHITA
Cattle Calves Hogs Sheep
Cudahy .. 2,194 968 3,376 ..
Dunn .. 98
Sunflower 91
Dold .. 82 924 ..
Excel .. 768
Kansas .. 717
Armour.. 52
Swift 667 ..
Others .. 2,012 113 424
Totals 6,004 968 4,613 1,779

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour.. 3,435 461 1,566 559
Wilson .. 3,981 850 2,140 456
Others .. 4,062 1,282 1,103 ..
Totals*11,478 2,593 4,800 1,015

*Do not include 2,363 cattle, 713 calves, 11,858 hogs and 9,227 sheep direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Armour.. 83 20 238 ..
Swift .. 50
Wilson .. 396 25
Ideal .. 941
Atlas .. 750
Com'l .. 694
United .. 688 11 338 ..
Quality .. 560
Harman .. 477
Goldring .. 475
Others .. 3,345 644 566 ..
Totals 8,415 700 1,090 ..

DENVER
Cattle Calves Hogs Sheep
Armour.. 1,817 69 13,082 ..
Swift .. 483 .. 194 ..
Cudahy .. 1,300 65 4,849 889
Wilson .. 547 9,688 ..
Others .. 13,039 446 2,554 2,173
Totals 16,769 574 7,597 23,762

CINCINNATI
Cattle Calves Hogs Sheep
Gall 413 ..
Schlachter 258 63
Others .. 5,526 1,149 14,505 887
Totals 5,784 1,212 14,505 1,300

ST. PAUL
Cattle Calves Hogs Sheep
Armour.. 7,540 6,015 25,378 6,383
Swift .. 3,235 3,000 2,127 4,933
Bartusch 1,451
Rifkin .. 1,089 33
Superior 2,902
Swift 2,121 ..
Others .. 3,590 5,993 27,271 2,121
Totals 16,602 12,041 52,849 8,504

FORT WORTH
Cattle Calves Hogs Sheep
Armour.. 1,857 2,634 1,993 4,676
Swift .. 3,235 3,000 2,127 4,933
Morrell .. 1,257 7
City .. 486 5
Rosenthal 192 52
Totals 7,047 5,698 4,120 9,610

TOTAL PACKER PURCHASES
Week ended Sept. 29
Cattle .. 173,534 172,426 177,807
Hogs .. 262,319 263,972 269,493
Sheep .. 80,130 81,493 82,900

CORN BELT DIRECT TRADING

Des Moines, Oct. 3—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. \$12.00@15.40
180-240 lbs. 14.00@15.75
240-270 lbs. 15.50@17.75
270-330 lbs. 14.25@15.50
Sows, U.S. No. 1-3:
270/330 lbs. 14.65@15.50
330/400 lbs. 14.00@15.00
400-550 lbs. 12.50@14.25

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week est.	Last week actual	Last year actual
Sept. 27 ..	65,000	65,000	60,000
Sept. 28 ..	54,000	55,000	63,700
Sept. 29 ..	39,000	45,000	45,500
Oct. 1 ..	70,500	80,000	66,000
Oct. 2 ..	63,500	65,000	84,000
Oct. 3 ..	65,000	58,000	75,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Oct. 3 were as follows:

CATTLE: Cwt.
Steers, choice .. \$23.50@26.00
Steers, good .. 18.50@23.50
Heifers, ch. & pr. .. 22.00@26.00
Cows, util. & com'l. .. 9.50@15.00
Cows, can. & cut. .. 7.50@10.00
Bulls, util. & com'l. .. 12.50@14.00
Bulls, cutter .. 10.00@11.50
VEALERS:
Choice & prime .. 22.00@23.00
Good & choice .. 19.00@22.00
Calves, gd. & ch. .. 14.00@17.00
HOGS:
U.S. 1-3, 120/160 .. 13.00@14.50
U.S. 1-3, 160/180 .. 14.50@16.25
U.S. 1-3, 180/200 .. 16.00@16.50
U.S. 1-3, 200/220 .. 16.00@16.50
U.S. 1-3, 220/240 .. 16.25@16.50
U.S. 1-3, 240/270 .. 16.00@16.50
U.S. 1-3, 270/300 .. 16.00@16.25
Sows, U.S. No. 1-3, 180/360 .. 15.25@16.00
LAMBS:
Choice & prime .. 19.50@20.50
Good & choice .. 17.50@19.50

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Sept. 29, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹ ..	9,446	9,680	56,971	32,896
Baltimore, Philadelphia ..	8,479	1,008	26,135	3,362
Cin., Cleve., Detroit, Indpls.	20,409	9,198	101,537	13,571
Chicago Area ..	24,718	7,748	63,174	8,508
St. Paul-Wis. Areas ² ..	26,441	28,643	80,009	8,600
St. Louis Area ³ ..	12,205	5,918	88,611	7,897
St. Paul City-So. Dakota Area ..	15,489	50,404	18,218
Omaha Area ..	29,502	741	78,633	9,885
Kansas City ..	19,356	5,718	37,037	13,094
Iowa-So. Minnesota ⁴ ..	26,265	16,197	296,990	37,364
Louisville, Evansville, Nashville, ..	9,624	2,307	33,370	Not Available
Memphis ..	3,662	2,181	21,126
Georgia-Alabama Area ⁵ ..	26,644	8,169	53,138	23,517
St. Joseph, Wichita, Okla. City ..	26,644	12,837	18,222	21,815
Ft. Worth, Dallas, San Antonio ..	26,644	1,191	11,182	27,345
Denver, Ogden, Salt Lake City ..	26,644	3,227	28,416	21,018
Los Angeles, San Fran. Areas ⁶ ..	1,084	1,084	14,312	4,946
Portland, Seattle, Spokane ..	309,528	115,806	1,065,386	247,535
GRAND TOTALS ..	322,550	128,850	1,118,262	264,088
Totals previous week ..	322,550	124,456	1,060,585	263,970
Totals same week 1955 ..	321,185

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended September 22 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$20.97	\$20.00	\$23.15	\$23.36	\$28.50	\$26.75	\$21.34	\$19.30
Montreal	20.00	20.50	22.10	24.05	27.65	26.50	17.10	19.00
Winnipeg	19.73	19.00	19.77	21.54	27.00	24.42	18.10	18.00
Calgary	19.94	18.70	18.05	16.97	26.50	25.00	16.85	16.67
Edmonton	20.10	19.10	17.00	19.35	27.50	25.50	18.00	17.50
Lethbridge	18.90	19.15	17.35	27.25	24.62	16.75
Pr. Albert	19.30	17.50	16.80	17.50	23.30	22.50	15.50	15.50
Moose Jaw	18.00	16.25	16.00	24.00	23.00	17.00
Saskatoon	19.90	18.50	18.50	24.00	24.50	22.60	16.75	16.25
Regina	19.40	17.70	17.25	18.10	24.25	22.90	15.00	16.60
Vancouver	19.65	18.40	18.15	17.00	26.30	23.00	18.00	18.50

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during week ended September 28:

	Cattle	Calves	Hogs
Week ended September 28 ..	1,886	627	10,897
Week previous (five days) ..	3,581	1,195	14,006
Corresponding week last year ..	3,955	1,431	14,865

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Oct. 3 were as follows:

CATTLE: Cwt.
Steers, choice .. \$23.00@25.50
Steers, good .. 18.00@22.00
Heifers, gd. & ch. .. 16.50@23.00
Cows, util. & com'l. .. 8.50@12.50
Cows, can. & cut. .. 6.50@ 9.00
Bulls, util. & com'l. .. 11.50@12.50
VEALERS:
Good & choice .. 15.00@19.00
Calves, gd. & ch. .. 14.00@15.00
HOGS:
U.S. 1-3, 180/200 .. 14.75@16.00
U.S. 1-3, 200/220 .. 15.75@16.25
U.S. 1-3, 220/240 .. 15.75@16.25
U.S. 1-3, 240/270 .. 15.75@16.25
Sows, U.S. No. 1-3, 270/300 .. 15.00@15.75
LAMBS:
Choice & prime .. 18.00@19.00
Good & choice .. 17.00@18.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Oct. 3 were as follows:

CATTLE: Cwt.
Steers, prime .. \$29.00@32.00
Steers, choice .. 24.00@30.50
Steers, good .. 18.00@25.00
Heifers, prime .. 25.50@28.50
Heifers, choice .. 21.00@25.25
Heifers, good .. 16.00@21.00
Cows, util. & com'l. .. 10.00@12.75
Cows, can. & cut. .. 8.00@ 9.25
Bulls, util. & com'l. .. 11.50@12.50
Bulls, good (beef) .. 11.00 only
HOGS:
U.S. 1-3, 180/200 .. 14.75@16.00
U.S. 1-3, 200/220 .. 15.75@16.25
U.S. 1-3, 220/240 .. 15.50@16.25
U.S. 1-3, 240/270 .. 15.50@16.15
U.S. 1-3, 270/300 .. 15.50@16.00
Sows, U.S. No. 1-3, 180/360 .. 15.00@15.75
LAMBS:
Choice & prime .. 18.50@19.00
Good & choice .. 17.50@18.50

week
ed by

Sheep &
Lamb
32.96
3.502
13.571
3.508
8.809
7.897
18.218
9.863
13.094
37.394
Not
available
23.517
21.815
27.345
21.018
4.946
247.535
264.082
268.970

MARKETS
Prices of
cattle in
comparative
national
culture

MBMS
Good
weights
19.30
18.50
18.00
16.67
17.50
16.75
15.50
17.00
16.25
16.00
18.50

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Sioux
Oct.

Cwt.
06@32.00
06@30.50
06@25.00
06@25.50
06@25.25
06@21.00
06@12.75
06@ 9.25
06@12.50
30 only

5@16.00
15@16.25
50@18.25
50@16.15
50@16.00
50@15.75
50@19.00
50@15.39

, 1956

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Sept. 29, 1956, compared:

CATTLE			
	Week ended	Prev. Week	Cor.
Chicago	23,099	24,359	25,356
Kan. City	20,636	22,874	17,075
Omaha	27,226	25,682	31,523
E. St. Louis	5,540	11,773	10,159
St. Joseph	14,123	15,031	12,808
Sioux City	10,253	12,156	12,452
Wichita	6,910	6,847	4,940
New York & Jer. City	9,076	11,374	
Okl. City	17,147	17,780	9,292
Denver	17,921	14,132	15,416
St. Paul	13,012	10,206	18,185
Milwaukee	3,129	3,420	4,649
Totals	163,317	176,909	178,062

HOGS			
Chicago	30,558	34,401	34,164
Kan. City	15,917	15,480	12,180
Omaha	61,900	54,389	50,701
E. St. Louis	36,557	45,213	26,141
St. Joseph	26,784	26,675	27,344
Sioux City	14,212	14,898	20,533
Wichita	12,625	12,498	10,025
New York & Jer. City	59,214	57,507	
Okl. City	16,430	14,539	12,066
Cincinnati	12,552	15,906	15,252
Denver	7,366	10,501	11,265
St. Paul	25,578	34,659	51,853
Milwaukee	1,150	2,533	5,592
Totals	261,936	338,706	334,660

SHEEP			
Chicago	1,550	5,024	5,421
Kan. City	7,376	5,897	3,950
Omaha	11,135	8,888	14,024
E. St. Louis	2,460	4,355	5,190
St. Joseph	15,336	11,561	7,424
Sioux City	4,845	4,061	2,265
Wichita	1,355	1,147	1,018
New York & Jer. City	46,313	42,218	
Okl. City	10,242	8,103	3,267
Cincinnati	719	772	
Denver	22,961	27,546	40,721
St. Paul	6,383	4,757	7,900
Milwaukee	755	1,316	1,080
Totals	84,398	119,727	135,308

*Cattle and calves, federally inspected slaughter, including direct.
†Stockyards sales for local slaughter, including direct.
‡Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended September 22:

CATTLE			
	Week ended	Same week	
	Sept. 22	1955	
Western Canada	22,327	18,432	
Eastern Canada	20,914	19,700	
Totals	43,241	38,132	
HOGS			
Western Canada	30,224	34,580	
Eastern Canada	58,630	64,099	
Totals	88,854	98,679	
All hog carcasses graded	98,109	106,664	
SHEEP			
Western Canada	6,161	5,614	
Eastern Canada	16,072	18,053	
Totals	22,233	23,667	

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended Sept. 29:

Cattle Calves Hogs* Sheep			
Salable	Not available		
Total (incl. direct)	Not available		
Prev. week:			
Salable	188	621	517
Total (incl. direct)	3,132	4,750	27,833

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Sept. 27	2,081	441	17,713	1,261
Sept. 28	1,581	102	10,192	650
Sept. 29	1,646	45	4,504	21
Oct. 1	21,970	399	12,259	1,711
Oct. 2	6,000	400	16,000	2,700
Oct. 3	16,000	400	15,000	3,100
*Week so far	43,990	1,990	33,259	7,511
Wk. ago	44,898	1,998	36,007	7,511
Yr. ago	43,413	1,119	37,820	7,260
2 years ago	41,515	1,244	43,604	7,817
*Including 241 cattle, 11,480 hogs and 1,165 sheep direct to packers.				

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Sept. 27	4,172	79	2,394	496
Sept. 28	3,505	29	2,078	218
Sept. 29	908	53	984	16
Oct. 1	7,010	1	1,897	298
Oct. 2	5,000	2	2,000	400
Oct. 3	6,000	2	2,000	600
Week so far	18,610	5	5,697	1,098
Wk. ago	18,472	102	5,671	2,941
Yr. ago	18,277	88	8,879	805
2 years ago	15,482	89	8,506	745

OCTOBER RECEIPTS				
	Cattle	Calves	Hogs	Sheep
1956	43,990	1,990	33,259	7,511
1955	44,898	1,998	36,007	7,511
1954	43,413	1,119	37,820	7,260
1953	41,515	1,244	43,604	7,817

OCTOBER SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
1956	18,610	5	5,697	1,098
1955	18,472	102	5,671	2,941
1954	18,277	88	8,879	805
1953	15,482	89	8,506	745

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, October 3:

	Week ended	Week ended
	Oct. 3	Sept. 29
Packers purch.	35,718	20,560
Shippers' purch.	15,221	8,035
Totals	50,939	38,595

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Sept. 21, with comparisons:

	Cattle	Hogs	Sheep
Week to date	361,009	452,000	228,000
Previous week	371,000	464,000	245,000
Same wk. 1955	339,000	462,000	231,000
1956 to date	11,636,000	18,127,000	6,501,000
1955 to date	11,129,000	15,904,000	6,457,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Sept. 27:

Cattle Calves Hogs Sheep				
Los Ang.	9,600	1,100	1,275	125
N. P. land	3,350	650	1,550	2,650
San Fran.	480	120	700	2,100

STOCKER — FEEDER RECEIPTS

Stocker and feeder livestock received in nine Corn Belt states, Aug. 1955-56:

CATTLE AND CALVES				
	1956	1955	1954	1953
Public stockyards	283,960	172,289		
Direct	286,123	92,011		
Totals	580,083	264,300		
July-Aug.	86,572	433,261		

SHEEP AND LAMBS

	1956	1955	1954	1953
Public stockyards	113,650	119,794		
Direct	247,243	149,487		
Totals	360,893	269,281		
July-Aug.	512,214	416,772		

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Oct. 2, were reported by the Agricultural Marketing Service, Livestock Division as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$13.25-14.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	14.50-15.75	None qtd.	None qtd.	None qtd.	\$13.75-14.50
160-180 lbs.	15.50-16.25	\$14.50-16.00	\$13.75-15.00	\$14.25-15.50	14.25-15.00
180-200 lbs.	16.00-16.50	15.75-17.00	15.00-16.00	15.50-16.25	14.75-16.25
200-220 lbs.	16.00-16.75	16.10-17.00	16.00-16.25	15.75-16.25	15.50-16.25
220-240 lbs.	16.15-16.75	16.25-16.85	16.00-16.25	15.75-16.25	15.50-16.25
240-270 lbs.	16.15-16.65	16.40-16.60	16.00-16.25	15.75-16.25	15.50-16.25
270-300 lbs.	16.00-16.50	16.25-16.60	15.50-16.00	15.25-15.75	15.00-16.00
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	15.00-16.00	14.00-16.00	13.25-15.25	13.75-15.50	14.00-15.00
SOWS:					
U.S. No. 1-3:					
160-300 lbs.	15.75 only	None qtd.	None qtd.	None qtd.	15.25-15.50
270-300 lbs.	15.75 only	14.00-14.25	14.00 only	15.75-16.00	15.00-15.50
300-330 lbs.	15.75 only	15.75-16.00	15.75-16.00	15.25-15.75	15.00-15.50
330-360 lbs.	15.50-15.75	15.50-16.00	15.50-15.75	15.25-15.75	14.75-15.50
360-400 lbs.	15.25-15.50	15.25-15.75	15.00-15.50	15.25-15.75	14.50-14.75
400-450 lbs.	15.00-15.25	15.00-15.50	15.00-15.25	15.00-15.25	14.25-14.50
450-550 lbs.	14.25-15.00	14.25-15.00	14.50-15.00	14.50-15.00	13.75-14.25

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	28.00-31.50	27.50-31.50	None qtd.	None qtd.
1100-1300 lbs.	None qtd.	29.50-34.00	28.50-31.50	29.00-31.50	None qtd.
1300-1500 lbs.	None qtd.	30.00-34.00	28.50-31.50	29.50-31.50	None qtd.
Good:					
700-900 lbs.	24.50-26.50	23.00-28.00	23.00-28.00	22.00-27.50	None qtd.
900-1100 lbs.	25.00-27.00	23.75-29.50	23.75-29.50	22.25-29.00	None qtd.
1100-1300 lbs.	25.00-27.00	25.00-30.00	23.50-28.50	23.50-29.50	None qtd.
1300-1500 lbs.	None qtd.	25.50-30.00	23.50-28.50	23.50-29.50	None qtd.
Standard:					
all wts.	15.50-19.50	15.50-20.00	13.50-17.75	13.00-17.50	None qtd.
Utility:					
all wts.	14.00-15.50	14.00-15.50	11.00-13.50	11.50-13.50	None qtd.

HEIFERS:					
Prime:					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	25.25-28.25	26.25-28.50	25.00-26.25	None qtd.
Good:					
600-800 lbs.	20.50-23.00	21.00-25.25	21.00-26.25	21.25-25.75	None qtd.
800-1000 lbs.	21.00-25.00	22.00-25.50	22.50-26.25	21.25-25.75	None qtd.
Standard:					
all wts.	14.00-19.00	14.00-19.00	13.00-16.00	13.00-17.00	None qtd.
Utility:					
all wts.	12.50-14.00	12.00-14.00	11.00-13.00	11.50-13.00	None qtd.

COWS:					
Commercial.					
all wts. . .	11.00-12.50	12.00-13.75	11.00-12.50	11.50-12.50	11.00-12.50
Utility.					
all wts. . .	10.00-11.00	10.50-12.00	8.75-11.00	10.00-11.50	9.00-11.00
Can. & cut.					
all wts. . .	6.00-10.00	7.50-10.25	7.00- 8.75	8.00- 9.00	7.00- 9.00

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assurance of
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QUALITY**

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Carcass Sales
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Beef Cuts—Boneless Beef

SIoux CITY DRESSED BEEF, Inc.

1911 Warrington Road Sioux City, Iowa
U. S. Govt. Inspected Establishment No. 857



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OFFAL**

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POSITION WANTED

YOUNG EXECUTIVE MERCHANDISER

I am 41 and employed. I have 15 years' experience in advertising, sales promotion and packaging of meat and food products at the management level. Have a most complete knowledge of merchandising at the retail level. Can offer you a complete and expert analysis of your sales problems together with workable solutions. Have won national recognition for my work with food groups. Have done management training for both processors and retail groups and have acted as consultant to both on sales, distribution and sales promotion problems. Can develop sales routes and increase consumer acceptance. The best of references. Write W-368, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: Experienced in setting methods and standards in packing houses. Could handle production and cut costs. At present employed in that capacity but would like to stay in one place. Age 45. Good personality and sound health. Salary expected—\$6800 to 7500. Will more than earn it in better methods. W-372, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

VACATION

SAUSAGE MAKER: 30 years' experience, wishes to replace present holders for vacations, illnesses, etc. Minimum one week. If interested now or in the future, please write immediately. W-371, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGEMENT CONSULTANTS

Let us help you with your problems in Organization, Management, Production, Labor Relations, Sales and Marketing.

LEE B. REIFEL & ASSOCIATES
615 N. Grove Street Bowling Green, Ohio

EXPERT SAUSAGE MAKER: Available immediately. Long experience. Age 44. Capable and efficient. Good references. **CHRIS WILSON**, General Delivery, Fort Smith, Arkansas. Phone GR 4-2862.

POSITION WANTED

TRAFFIC: Shipping and receiving warehousing. 22 years with one employer. Complete familiarity with internal operations of meat packing business. 15 years at supervisory level. Highly qualified to be assistant to plant manager. W-370, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

WORKING SAUSAGE MAKER: Desires position with growing concern. Have complete knowledge of sausage processing and smoked meats. Available now. W-369, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE SUPERINTENDENT: Man with experience and background of Federal inspected plants, to take full charge of sausage production for an eastern meat packer. Must know all phases of sausage manufacturing and raw products used in the processing. References and background must be furnished at time of reply. W-353, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

SAUSAGE MAKER—SUPERINTENDENT

A very able man capable of assuming full control of all production, personnel and costs. Must be aggressive and with full knowledge of B.A.I. regulations. We are interested in a man who can produce quality and a competitive line of sausage. This is a well established factory in the vicinity of New York City. W-360, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

PLANT MANAGER

FOR POSTVILLE, IOWA: Good opportunity for man experienced in beef killing operation with sales contacts, for boneless cow cuts and butcher cattle. Good salary and share of profits. Call or write **JOHN H. MARHOEFER**, 837 Fulton St., Chicago. Phone MO 6-2800.

HELP WANTED

FOREMEN WANTED

AGGRESSIVE INDEPENDENT PACKER: Desires three working foremen for the following departments: Curing, Sausage and pork cut and kill. Plant located in heart of Pennsylvania's vacation land. Opportunity to grow with expanding plant. Replies handled in strict confidence. Our employees know of this ad. W-374, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BRANCH HOUSE MANAGER: Prefer man with metropolitan experience. New York area. Salary plus profit sharing. Good opportunity with established concern. Give age, experience, references and full information. Confidential. W-375, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

ALL AROUND MECHANIC: With ammonia and high pressure boiler experience. Not over 45 years of age. **PETERS SAUSAGE COMPANY**, 5454 W. Vernor Highway, Detroit 9, Michigan. Telephone: Tashmoo 6-5030.

SALESMAN: Established brokerage firm has opening for a salesman, 25 to 35 years old, experienced in animal and vegetable protein meal. Good opportunity. **PACKING HOUSE BY-PRODUCTS CO.**, 100 N. LaSalle St., Chicago 2, Ill.

WANTED: Man with hide experience. Locate in southwest. State experience, references and salary expected. W-363, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: Two men familiar with locker or packer operations to sell established line of supplies and equipment in eastern Illinois, western Indiana, and Kentucky. Salary, commission. Write to the C. Schmidt Company, 1712 John St., Cincinnati 14, Ohio.

WORKING FOREMAN: Foreman experienced in hog casing operation for medium sized packing plant in northeastern Ohio. Also working inedible rendering foreman. W-347, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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